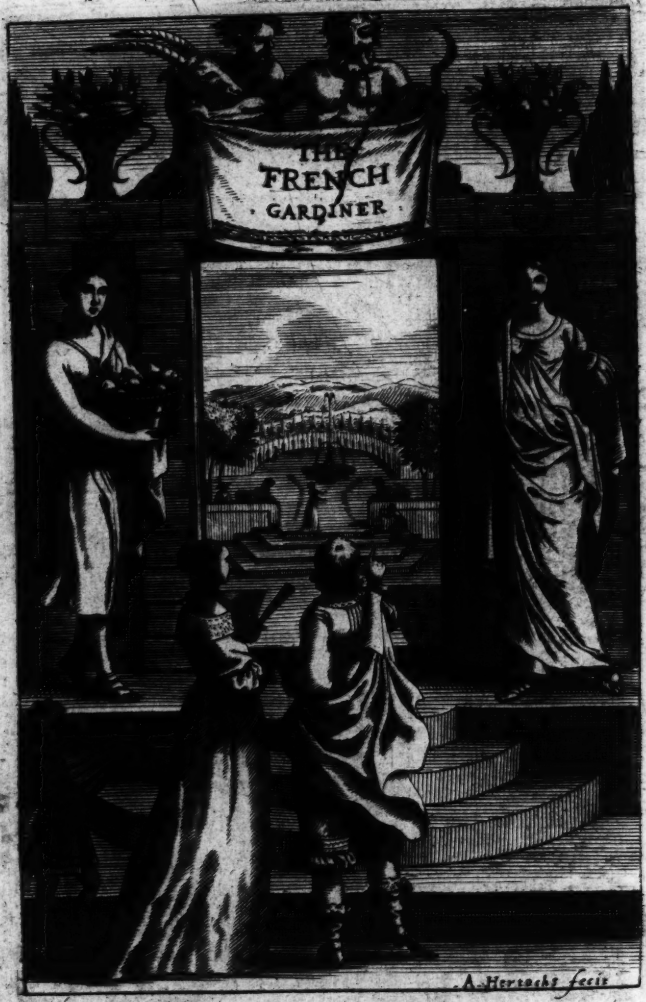
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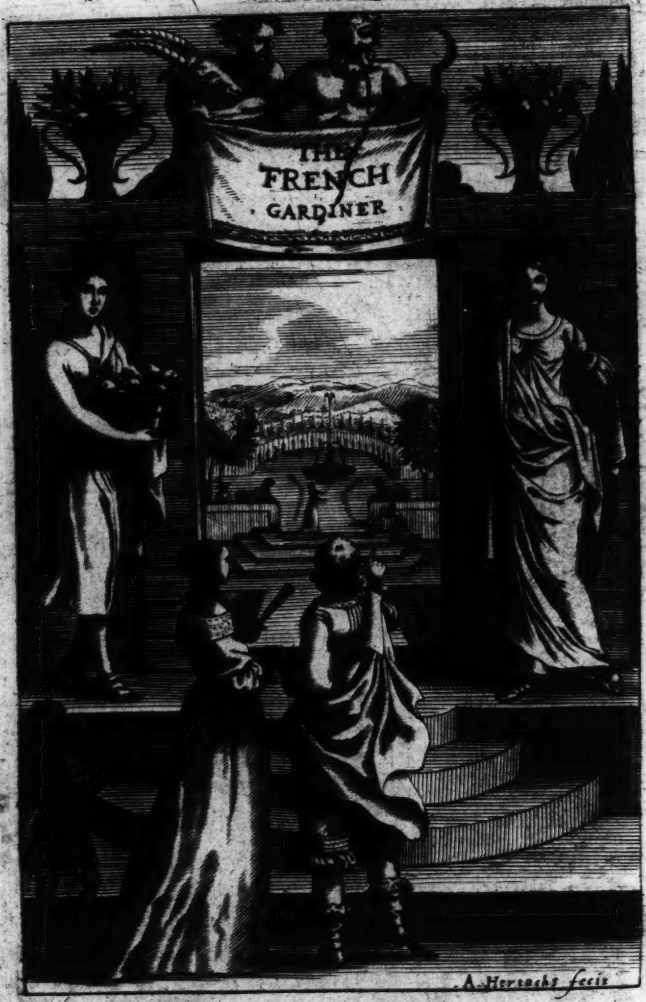
THE
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The French GARDINER:

INSTRUCTING

How to Cultivate all sorts of

FRUIT-TREES,

AND

HERBS for the GARDEN:

TOGETHER

With directions to *dry* and *conserve* them in their *Natural*;

Three times printed in France, *and once in* Holland.

An accomplished Piece,

First written by R. D. C. D. W. B. D. N.

And now

Transplanted into English by

PHILOCEPOS.

LONDON,

Printed by *J. C.* for *John Crooke* at the *Ship* in S^t. *Pauls* Church-yard. 1658.

09

TO

My moſt Honour'd and Worthy Friend

THOMAS HENSHAW, Eſquire.

Sir,

I Have at length obey'd your *Commands*, only I wiſh the Inſtance had bin more conſiderable: though I cannot but much approve of the deſigne and of your election in this particular work, which is certainly the beſt that is exſtant upon this *Subject*, notwithſtanding the plenty

which theſe late years have furniſh'd us withal. I ſhall forbear to publiſh the *accident* which made you engage me upon this *Traduction*; becauſe I have long ſince had inclinations, and a deſign of communicating ſome other things of this nature from my own experience: and eſpecially, concerning the *Ornaments* of Gardens, &c. Becauſe, what reſpects the *Soyle*, the *Situation* and the *planting* is here performed to my hand with ſo much ingenuity, as that I conceive there can very little be added, to render it a piece abſolute and without reproach. In order to this, my purpoſe was

to

to introduce the least known (though not the least delicious) *Appendices* to Gardens; and such as are not the *Names* only, but the *Descriptions*, *Plots*, *Materials*, and *wayes* of contriving the Ground for *Parterrs*, *Grotts*, *Fountains*; the proportions of *Walks*, *Perspectives*, *Rocks*, *Aviaries*, *Vivaries*, *Apiaries*, *Pots*, *Conservatories*, *Piscina's*, *Groves*, *Crypta's*, *Cabinets*, *Eccho's*, *Statues*, and other ornaments of a *Vigna*, &c. without which the best Garden is without life, and very defective. Together with a Treatise of *Flowers*, and *Ever-greens*; especially the *Palisades* and *Contr-Espaliers* of *Alaternus*, which most incompara-

ble *Verdure*, together with the right culture of it, for beauty and fence, I might glory to have been the firſt *propagator* in *England*. This, I ſay, I intended to have publiſhed for the benefit or divertiſement of our *Country*, had not ſome other things unexpectedly intervened, which as yet hinder the birth and maturity of that *Embryo*.

Be pleaſed, Sir, to accept the *productions* of your own *Commands*; as a *Lover* of *Gardens* you did *promote* it, as a *Lover* of *you* I have *tranſlated* it. And in the mean time that the *Great ones* are buſied about Governing the *World* (which is but a *Wilderneſſe*)

neſſe) let us call to minde the *Reſcript* of *Diocleſian* to thoſe who would perſwade him to re-aſſume the *Empire*. For it is impoſſible that he who is a true *Virtuoſo*, and has attain'd to the felicity of being a good *Gardener*, ſhould give jealouſie to the *State* where he lives. This is not *Advice* to *you* who know ſo well how to *cultivate* both your *ſelf* and your *Garden*: But becauſe it is the only way to enjoy a *Garden*, and to preſerve its Reputation. Sir, I am

Your moſt Humble
and moſt Obedient
Servant J. E.

TO THE READER.

I *Advertiſe the* Reader *that what I have couched in four* Sections *at the end of this* Volume, *under the Name of an* Appendix, *is but a part of the third Treatiſe in the* Original: *there remaining* three *Chapters more concerning* Preſerving *of fruits with* Sugar; *which I have therefore expreſly omitted, becauſe it is a* Myſterie *that I am little acquainted withall; and that I am aſſured by a* Lady (*who is a perſon of quality, and curious in that* Art) *that there is nothing of extraordinary amongſt them, but what the fair* Sex *do infinitely exceed, whenever they pleaſe to* divertiſe *themſelves in that ſweet employment.*

There is alſo another Book *of the ſame* Author *intituled* Les delices de la Campagne, (*or the* Delights *of the* Countrey

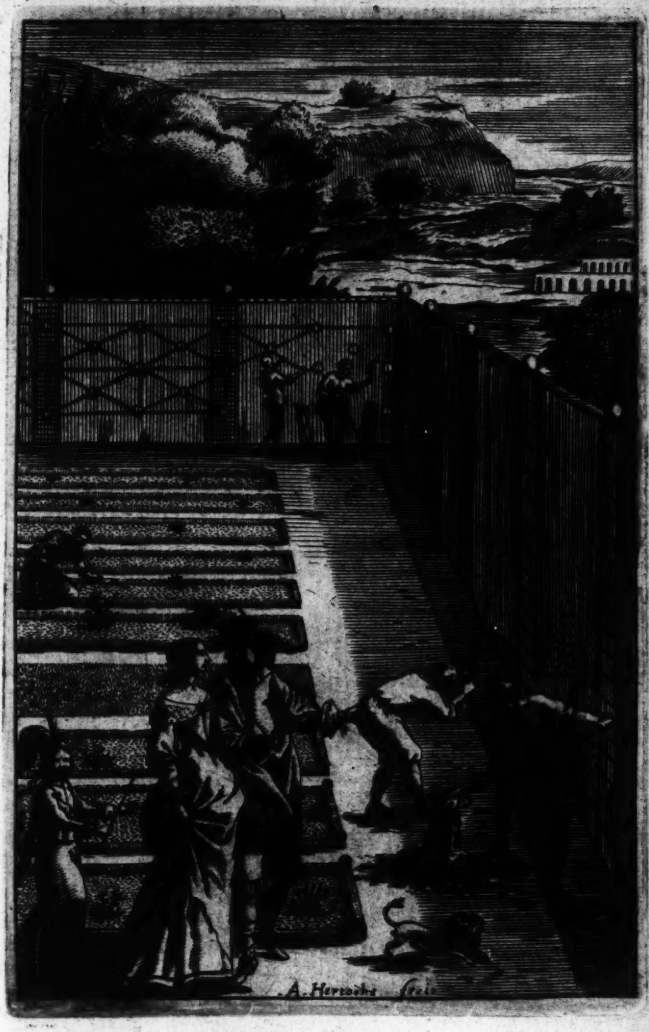
Countrey) *being as a* ſecond Part *of this: wherein you are taught to prepare and dreſſe whatſoever either the* Earth *or the* Water *do produce*, Dedicated *to the good* Houſewives: *There you are inſtructed to make all ſorts of* French Bread, *and the whole* Myſterie *of the* Paſtry, Wines, *and all ſorts of* drinks. *To accommodate all manner of* roots *good to eat; cocking of* Fleſh *and* Fiſh, *together with* precepts *how the* Major Domo *is to order the ſervices, and treat perſons of quality at a Feaſt*, a la mode de France, *which ſuch as affect more then I, and do not underſtand in the* Original, *may procure to be interpreted, but by ſome better hand then he that did the* French Cook, *which* (*being as I am informed an excellent Book of its kinde*) *is miſerably abuſed for want of* Skill *in the* Kitchin.

If any man think it an employment *fit for the* Tranſlator *of this former part; it will become him to know, that though I have ſome experience in the*

Garden, *and more divertiſement, yet I have none in the* Shambles; *and that what I here preſent him was to gratifie a noble* Friend, *who had only that* empire *over me, as to make me quit ſome more ſerious* Employments *for a few dayes in obedience to his command.*

Farewell.

The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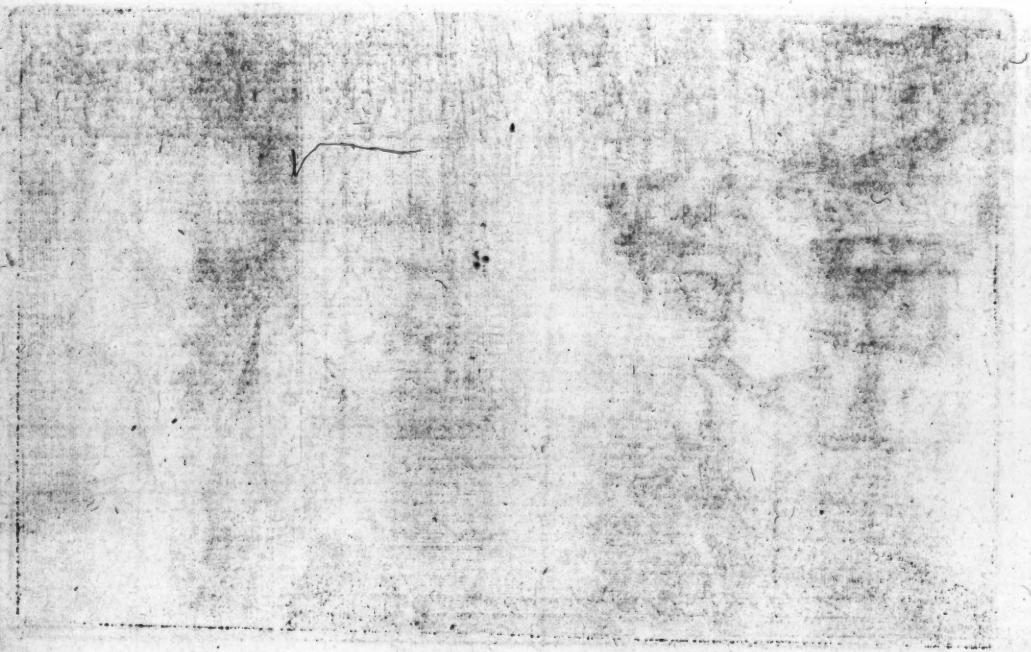

THE French Gardiner.

The first Treatise.

SECTION I.

Of the Place, of the Earth and mould of the Garden, together with the means to recover and meliorate ill ground.

ALL thoſe who have written concerning the husbandry of the *Countrey*, have accompanied it with ſo many inſupportable difficulties about the diſpoſition of the *Edifices*, and other parts appertaining to the *Demeſnes*, that it Site.

it were altogether impoſſible to accommodate a place ſutable to their preſcription: foraſmuch as the *Situations* never perfectly correſpond to their deſires: and therefore I ſhall by no means oblige you to the particular *Site* of your *Garden*,; you ſhall make uſe of the *places* as you finde them, if already they are laid out: or elſe you ſhall (with good advice) prepare a new one in ſome part that lyes moſt convenient to your *Manſion*.

Soile. Touching the *Ground*, if you meet with that which is good, it will be to your great advantage, and much leſſen your expence: but it is very rarely to be found where the land doth not require a great deale of labour: for many times the ſurface of the ground ſhall be good, which (being opened the depth of a *ſpade-bit* onely) will be found all clay underneath which is a more pernicious mould for *Trees* then the very *Gra-*

vell

vell it ſelf: ſince in *Gravell*, the rootes may yet encounter ſome ſmal veynes for their paſſage in ſearching the moyſture beneath from whence to draw nouriſhment: but the *Clayie* which is a ſort of earth (wherewithall the Bakers of *Paris* do make the hearths of their *Ovens*) is like a board, ſo thick, and hard, that the roots cannot Peirce it: and in the extraordinary heats of *Sommer* it hinders the moyſture which is below, that it can by no means penetrate; in ſo much as the *Trees* and other *plants* become ſo extreamely drie, that inſtead of advancing their growth they altogether languiſh, and in concluſion periſh.

For redreſſe of this defect, there is onely one expedient; and that is by hollowing and breaking up the ground 3 or 4 foot deep, beginning with a *trench* 4 or 5 foot large, the whole length of the place that you will thus open, caſting the ſeveral Dreſſing

moulds

moulds all upon one ſide; and thus when your *trench* is voyded and emptied to the depth which you deſire, you ſhall caſt in long dung, of the *Marc*, or huſks of the *wine-preſſe*, or *Cider*, and fearne (which if you can commodiouſly procure is of all other compoſts the beſt) leaves of trees, even to the rotten ſticks and *mungy ſtuffe* to be found under old wood piles, moſſe, and ſuch like *Traſh*; in fine whatever you can procure with the moſt eaſe and leaſt charge: for all the deſign in this ſtirring the ground is onely to keep it hollow, that ſo the moyſture beneath may invigorate the *Trees*, and *plants* during the exceſſive drouths.

You ſhall therefore lay it halfe a foot thick at the bottome of your *Trench*; and afterwards dig a ſecond of the ſame proportion, caſting the mould which lies uppermoſt (and which is ever the beſt) upon the dung, and ſo making this *Second*

trench

trench as deep as the *former*, you ſhall fill your *firſt trench*; and the mould which you found *undermoſt*, ſhall now lye on the top, thus continuing your *Trenches*, till you have finiſhed the whole piece.

Peradventure you may object, that the earth which you take from beneath, will be barren? I confeſſe with you, that for the *firſt* year, the goodneſſe of it will not appear, but when (with that little amendment which you beſtow upon it) it ſhall be *mellow'd* by the *rains*, and *froſts* of one *Winter*, it ſhall produce abundantly more then what before lay above, which being exhauſted and worn out through the long uſage, hath certainly loſt a great part of its vertue.

Neither are all *Seaſons* proper for this *Labour*; becauſe during the great *heats*, This earth is ſo extreamely hard and bound, that neither *Crow*, nor *Pick-axe* can enter it. The *Winter* is then the moſt convenient ſea-

ſon

ſon of all other; for as much as the *Autumn* raines, having well moyſtned the earth, it is dug with the more facility; and beſides, the *raine*, the *ſnow*, and the *freſts*, which are frequent in that *ſeaſon*, contribute much to the work; nor are *Labourers* (being at that time leſſe imployed) ſo chargable, as when they work in the *Vineyards*, and during *Auguſt*, when they are hardly to be procured for money.

As concerning the bottom, where you encounter with *Gravell*, you ſhall husband it as we have allready deſcribed, by breaking it, and the ſtones that are mingl'd in the ground ſhall be carried out of the *Garden*. But in caſe the *gravell* lie not very thick and that when it is broken up you arrive at ſand, or to another ſmaller looſe *gravell*, it ſhall ſuffice that it be broken up without flinging out of the *trench*: ſince the *Trees* will ſhoot ſufficient rootes amongſt this ſmaller *gravell*, by reaſon of the moyſture

moysture which the dung lying above them will contribute.

You must remember to lay excellent *dung* half consumed at the bottome of such *Trenches* out of which you have cast the *gravell*, to the end that the *rain* and all other *refreshings* may the more easily passe through it; especially if it be of the *huskes* of the *presse*, *fearne* and the like, such as we have already mentioned.

You will object (I snppose) that to *trench* and dresse a whole *Garden* in this manner is to engage one into an extraordinary expence? I grant it indeed, but it is once for all, and the emolument which will result from one such *Labour*, will recompence the charge an hundred fold: since the *Trees* will be more beautifull, without mosse, or galls, and without comparison produce their Fruits abundantly more faire then those which are planted in a ground which is not thus dressed.

Arti-

Artichocks, *Leekes*, and other rootes grow there to a monſtrous bigneſſe: briefly you will finde your ſelf ſo extreamely ſatisfied perceiving the difference, to what your *Garden* produced before it was thus looſened, that you will have no cauſe to regret your expences.

However if you would be yet more thrifty, I ſhall inſtruct you how by another expedient you may amend your *Garden* with leſſe charge, but withall, as the expence will not be ſo great, ſo neither will the product be ſo faire. Of this I purpoſe to treate hereafter, in the planting of *pole-hedges* and the *Kitchen-garden*.

Many that are curious do extreamely exceed all this: for they paſſe all their Earth through a *Hurdle* to cleer it from the ſtones, which is done by placing the *Hurdle* or *Cive* upon the margent of the *Trench*, and ſo ſhoveling the mould to the top of the *Cive*, the earth paſſes, and the

the ſtones rolle to the foot of the *Cive*, which are afterwards carried forth of the *Garden*.

The forme of this *Cive* is a frame joyned together, two Inches thick, ſix-foot high, and five foot in breadth which ſhall haye two croſſe quarters within the height, of the ſame bigneſſe of the *frame*, and all the four croſſe peices ſhall be equally boared about the bigneſſe of thoſe ſticks which the *Chandlers* uſe to make their *Candles* on; theſe holes muſt be a fingers thickneſſe diſtant one from another, and in them you ſhall fit ſticks of *Dog-wood* becauſe it is tough and very hard when it is dry, and which will endure longer without breaking then any other. Note, that both the top, and the bottome of your *frame* muſt be pierced quite through, that when any of the *ſticks* are broken, you may put new ones in their places, faſtning them with ſmall wedges at the extreames.

SECT.

SECT. II.

Of Espaliers, or Wal-fruit and of single pole-hedges and shrubs.

Wal-fruits being the principal ornament of *Gardens* it is most reasonable that we should assigne them the most eminent place and give a full description of them, as being indeed the subject upon which I determine chiefly to discourse in this first *Treatise*.

By *Espalier*, we mean those *Trees* with which the *wals* of *Gardens* be adorned and furnished: To bring this to perfection you must make a Large *trench*, as I have described it before. If the ground be of *Clay*, you are to husband it as hath bin spoken of *Clay*, and if of a *rocky* nature, as of *rocky*: But you shall leave one foot of Earth unbroken, next to the *wal*, for fear

fear leaſt you indanger the foundation; and after having layed a bed of Dung, of halfe a foot thick at the bottome of your *trench*, you ſhall caſt thereupon, of the very beſt mould which came forth of the *Trench* to the thickneſſe of a foot; This done, you ſhall *marke* out the *places* where you deſign to plant your *Trees*, which ſhall be at a reaſonable diſtance. That of twelve foot to me ſeems the moſt convenient; but this at your owne diſcretion, I ſhall oblige you to no Law, every man hath his particular fancy, but my opinion is, that if they are planted neerer, they will much incommode one another in few years; if farther remote, and that a *tree* chance to die, or that you graft an other, whoſe *fruit* may peradventure not pleaſe you, it will extreamly vex you to ſee your *mal* ſo long diſfurniſhed, and naked in that place.

Having thus marked the *place* for Diſtyour ance.

your *trees*, according to the proportion of 12 feet, you ſhall cauſe the pits where you plant them to be filled (at three foot diſtance from either ſide of your marke) with the beſt mould, which muſt be mingled with ſhort dung of an old *Melon bed*, or elſe with ſome other, which before had bin employed in your *Garden* for plants; and thus there will remaine a ſpace of ſix foot, in which intervall you ſhall caſt a ſecond *Layer* of *Cow*, *hogs*, or *ſheeps dung* very fat and well rotten, after this you ſhall fling thereupon the mould which you had out of the *trench*, and dreſſing your border, make it very even.

Planting. You ſhall make the *holes* for your *trees*, at the places before marked out, and plant them handſomly, making a ſmall *heap* in the center of the pitt, to ſet your *tree upon*, whilſt you extend the roots all about it, drawing them downward, and then the *hole* being filled, and the mould caſt

caſt in, you may tread it about the *Tree* the better to fix it, and fil up the hollow places.

You may if you pleaſe, before you *plant*, break away the ledge of earth to the very *Wall* a foot on either ſide of the place where you intend to *plant* your *trees*, without the leaſt prejudice to your *wall*.

You ſhall ſet your *tree* a foot diſtant from the *wal*, the branches ſomewhat inclining towards it, for the more ornament in their growth, this will alſo bring the roots better to the middle of your *Trench*, by which they will more eaſily finde nouriſhment.

Have a ſpecial care that you put no other dung neer the roots of your *Trees*, then that ſhort ſtuff of the *old bed* (which it will be good to mingle alſo with ſtore of excellent mould) leaſt the *ſummer* burne it all; for as much as *new dung* keeps the earth hollow and looſe till it be totally con-

consumed; but if otherwise you cast it into the *intervalls*, when your *Trees* are once *taken*, and that their *roots* within 2 or 3 years have found this excellent *dung* (which will by that time be quite rotten) they will shoot wonderfully, produce a clean bark, and most incomparable fruit.

Concerning *Espaliers* (which I will *English Palisades*) I will shew you severall formes of accommodating then according to the age of your *trees*.

* Pole-hedges set up against a wall, much used in France.

The first is, To fix small *Stakes* into the ground halfe a foot distant from your *wal*, to begin to conduct the tender sprouts of your *trees*, and if need require, you may add some crosse *poles* or *Lathes*, as many as are necessary, binding to them your tender *shoots* with the gentlest *osiers*, or *rushes*, without knitting them too fast, but onely to guide them for the present.

The *second* manner shall be to make a hedge of Poles, and lathes equall

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equally *cantelled* and well bound, which, being of greater ſtrength then the former, will oblige the *trees* to what *flexure* and forme you pleaſe.

The third is a *Lattice* faſhioned to the *Wall*, and ſupported with the bones *of horſes* legs or by iron hooks, fixed in the *wall*, leaſt otherwiſe the *tree*, riſing and forceing it to come at the freſh *aire*, bend it forwards, and break or overturne the *hedg*, whoſe *Stakes* are onely fixed in the looſe and newly broken up earth, and beſides, with length of time they become rotten.

The fourth, which is the moſt ſubſtantial of all the reſt, and more eaſily maintained, is to place in the *wall* the ends of woodden blocks, about the bigneſſe of a ſtrong *rafter*, which are to be placed at eight equidiſtant ſquares, *projecting* onely ſix inches from the *wall*, in which you ſhall boar *holes* with an *Auger* an inch and

See the figure or firſt plate.

an half deep, and ſome two inches from the ends: be ſure to place them at equal diſtance, for height, and breadth; and in the middeſt of every *ſquare*, there ſhall be alſo one block, reſembling the figure of a *quincunce*.

Then you ſhall provide *Lathes*, or *poles*, which you ſhall cauſe to be made exactly of the length, that your blocks-ends are placed, which *Lathes* or *poles* you ſhall ſhave and fit at both ends, to enter into the holes made in the extreames of the *blocks*, and to fix them well you ſhall bend them a little like a bow, putting the two ends into the oppoſite *holes* and letting the bow goe, they will force in themſelves ſo ſtrongly as that they ſhall need no other faſtning. The figure which is at the beginning of the *treatiſe*, will ſufficiently informe you.

When your *Trees* are now a little ſtrong, they will not need to be ſpread with ſo much *wood*, as when they

they are young; it ſhall ſuffice in theſe kinds of *Eſpaliers* to ſtop the ſtrongeſt branches onely. And when any of theſe *poles* ſhall chance to be rotten, another may eaſily be ſupplied, reſerving alwaies proviſion of them in your houſe.

The *fifth* is, to take *quarters* of wood, a little bigger then your *poles*, and to accommodate them to your Iron hooks, or *horſes* bones (as we have ſaid above) and bind them with *copper* or braſſe wyre which will continue a very long time.

The *ſixth* and laſt faſhion, to plie or *paliſade* your *trees* (and which is the handſomeſt and moſt ageeable, but cannot eaſily be made, ſave where the *walls* are plaſtred over) is to take ſhreads of *Leather*, or *Liſts*, of *Cloath* with which you ſhall ſtay the tender branches, fixing the *liſt* of the *cloath* to the *wall* with a naile, and ſo the *boughs* will take their plie as they grow bigger, without either caſting

As they are frequently in France, with a kind of rough-caſt if the wall be built of unhewen Stone.

forwards, or loosning the nailes, which will ruſt within the *wall*.

These three last manners of *Espaliers* are in greatest practise, to defend the *trees* from snailes, *Earewigs*, *Stotes*, & other noxious insects which creep into the withy twigs, and betwixt the rinds of round poles, which are not quarter wood.

Be carefull not to plant any *Tree* in the *coines* or *Angles* of your *walls*; since they can there come but to half their nourishment; and besides in so doing it will marr the *figure* of your *Garden*, the *Tree* shooting forth all his branches forward, to come at the aire.

Pole-Hedges. The *Counter Espalier* is a hedge which formes all the *walkes* and *Allies* of the *Garden*, it is *planted* in the same manner as the former, excepting onely that the *trench* shall be at the least four foot broad, causing the *moulds* to be cast, the good upon one side, and the worse upon the other, that

that ſo you may ſling the *beſt* into the bottome of your *trench*, and the *reſt* upon it.

Then you ſhall plant your *trees* in *lines* very even, *perpendicular* and not inclining as in *wall-fruit*.

The *wood* which ſupports theſe *trees* muſt of neceſſity be fixed in the Earth, and bound athwart with *poles*: all the curioſity which can be expreſſed in this manner of *hedge*, is to make it with *quarter* wood and bind them with Iron or *braſſe* wyre.

There are ſome, to ſpare the charge of maintaining theſe *paliſads*, ſatisfie themſelves with binding and joyning the *trees* together when they are ſtrong enough, but then they ought to be planted *nine* foot aſunder; and the miſchief is, that they are extreamly ſubject to be ſhaken by high winds.

Buſhes, are ſuch *trees* as are frequently planted in the borders of *knotts* and the ends of beds in the Shrubs.

Kitchin-garden by the path ſides; which one may cut in what figure he pleaſe, round, ſquare, flat at top, or let grow in the ſhape of a *Cypreſſe*; in clipping whereof men are rather ſatisfied with their *forme*, then their *fruit*, which the *walls* and *Contr' Eſpaliers* abundantly afford.

You ſhall therefore plant them in the moſt commodious places of your borders, and at equal diſtances one from another, obſerving what I have already taught concerning planting.

The deſcription which I have given you of *planting* your *trees*, will exempt you of the expence of *trenching* your whole *Garden*; the *Allies* and *walkes* not ſo much needing it, for before the *trees* ſhall come to ſhoot their roots as far as the *walks*, they will have ſufficient ſtrength to pierce them and ſearch out the beſt ground. Howbeit you ſhall not leave your *Allies* neglected, but ſhall cauſe them to be diligently *weeded*, and eſpecially be

be carefull to cleanſe them of *Couch* or *dog-graſſe* to the very leaſt ſtring, though you dig after it a *ſpadebit* deep, continually ſhaking it from the earth; and if after all this you perceive any of it remaining, be ſure to *eradicate* it how deep ſoever it lie, that ſo you may utterly exterminate a *weed* ſo extreamly noxious to your *Garden*.

SECTION. III.

Of Trees, and of the choice which ought to be made of them.

Trees their choice.

IT is to no purpoſe to have well prepared your ground, unleſſe you alſo plant it with the beſt and choyceſt *fruit*, which you may find in the *Nurſeries* of ſuch *Gardiners* as have the reputation of *honeſt* and truſty men; for the greater part of thoſe which ſell, uſually cheat thoſe who deale with them. Therefore of *ſuch*,

I ſhall not adviſe you to *buy* any, unleſſe you firſt ſee the *fruit* on them, and ſo you may retaine them from that time, *ſealing* them with little *Labels* or bonds of *Parchment*, with your own *ſeale*, that thereby when you take them up, you may be ſure of your purchace. With thoſe whom you may confide in, for their faithfull delivery, you may be leſſe exact; however it ſhall not be amiſſe to *ſeale* them, though it were onely to give other *cuſtomers* notice, that you have already bargain'd for them.

If you deſire to mark the *ſpeaies*, you may effect it two manner of waies; *One* by writing the *name* of the *tree* upon ſmall pieces of *ſtate*, and the *other*, by binding to them *locks* of *wooll* died with ſeveral *Coulours*, whereof you ſhall make a *memorandum*, and this ſhall ſerve you to diſcerne your *trees* in *planting* them, that ſo diſtinguiſhing your *ſummer* fruit from the *winter*, your *walk*, *Eſpaliers*,

Contr'

Conic' Espaliers and *Bushes* may afford an object more agreeable, since they will never be intirely naked, but will here and there be still furnished with *fruits*, and also that you may the better sever them, that two of the same sort be not contiguous to one another.

The *Fruits* which you shall make particular choyce of, as for *Pears* (if you desire to make profit of them in the *Market*) shall be the *summer* and *winter Bon-Chrestien*, The *Muscat*, the great and lesser *rath-ripe peare*, the *Portail*, the *summer* and *winter Bergamotte*, &c. *Lezin*, *Amadate*, *Beziedairy*, *Double Flower*, the great *Russeting* of *Rheims*, the *perfume pear*, and *poire Bature* of both sorts, the *Messire John*, *Cire*, *Cadillac*, and what ever other you finde to sell deareſt. Pears.

For *Apples*, the *Renettings* of severall sorts, *Cour-pendu*, *Red pipin*, *Chesnut*, *Apis gros and petit*, *Pigeonnet* the *Judea* and others, Apples.

As for *Peaches* and *Abricots*, they Peaches. Abricots.

allwaies ſell well; but theſe two ſorts of *fruits*, are not ſo proper in *Eſpaliers*, becauſe their boughs frequently *dye*, ſometimes upon one branch ſometimes on the other, and very often quite periſh, which is very illfavored to behold, by reaſon of the breach which it cauſes in your *Eſpaliers*. Thoſe which are chiefly in reputation are the *Rath peaches* or *Peaches* of *Troy*, *Alberges*, *Pavies*, *Cherry-peaches*, *Violette de Pau*, *Brignons*, and others.

Cherries. For *Cherries* and *Bigarreaux*, for as much as there are particular *Orchards* of them, I will diſcourſe no further of them, then onely to tell you that thoſe which have the *ſhorteſt ſtalke*, and *leaſt ſtone*, reſembling thoſe of the vally of *Montmorency* are the moſt excellent.

There are likewiſe *Precoce* and rath-ripe *Cherries*, which are to be planted where they may ſtand warme, and expoſed to the ſouthern

aſpect

aſpect, or elſe ſet in *Caſes*, to be removed into the *ſtove* during the winter, together with the *Orange-tree*: but theſe ſerve rather for Curioſity then for profit.

Returne we therefore to the election of our *Trees*, and let us not ſuffer this *digreſſion* to hinder us from ſaying all that can be ſpoken upon this *Argument*, and in particular, concerning P*eare trees* which are the bearers of the moſt delicious and beſt fruit of your *Garden*.

That *tree* which is *Grafted* upon a *Quince* is to be preferred before all other, becauſe tis not only an *early* bearer, but produces large and lovely fruite ruddy and bluſhing where it regards the *ſon*, and yellow on the other part which is more ſhaded by its thickneſſe.

Thoſe which are on the *freeſtock* are eſteemed to beare better reliſhed fruit but they are nothing ſo large, nor ſo rarely colour'd, as are thoſe which

which be grafted upon the *quince*, and that's it we principally look after for ſale, other *pears* being allwaies of a green and leſſe tempting Colour: and beſides, they are long in bearing, and frequently fail of bloſſoming, ſpending much in ſuperfluous wood; if plyed in form of wall-fruit, you prune them till they are ſhot up very tall, and paſt their utmoſt effort.

Age. Concerning the *Age* you ſhall beſt chooſe your *trees* when they are about *four* years growth or thereabout, as being *then* of a very fair ſize; for if they be *younger*, it will be a long while 'ere they will have garniſhed your walls; and if they be *elder*, they will have ſhot their great roots, which one ſhall endanger the breaking or ſplitting in tranſplanting them, to the exceeding prejudice of the *Tree*, which are wounds that are a long time recovering, and it muſt have ſhot a good

quan-

quantity of new things, before it will any thing prosper.

It is the opinion of very many, that one should plant a *great* and full grown *tree* once for all, forasmuch as they are so long arriving to their perfection: but I am quite of another *sentiment*; for I conceave that a well chosen *tree*, and that is of a thriving kind, of the age I have spoken, shall make a fairer *root* then one that is elder, and which can send out but very small twigs, though in greater quantity.

As to the *shape* and forme of the *trees*, be carefull that they be clean from mosse, not stubbed, sightly and thriving; the *body* clean and large, that the *Escuchion* or cleft be well recovered at the *stocke*, and that the *tree* be plentifully furnished beneath, handsomely spread and agreeable at the wall. Shape.

I would have you present your *selfe* at the takeing up of your *trees* that Taking up.

that they break off as few of the ſtring *roots* as is poſſible, nor *ſplit* or cut any of the greater *roots*.

Tranſporting and tranſplanting.

Chooſe a fair day, about *St. Martines*, for as ſoon as ever you ſhall perceive the *leafe* to fall you may ſecurelty take up your *trees*, and then tranſport them as gently as may be; either on the backs of *men* or *beaſts*, and plant them again with all expedition, leaſt otherwiſe they languiſh, and the *hairy-roots* grow drie: but as you *plant*, remember to cut off the ſmall *poynts* of the *roots*, to quicken them, and take away that which may be withered.

But you muſt not prune them till the ſeaſon, for the reaſons, which I ſhall hereafter preſcribe.

From *Peare-trees* grafted upon the freeſtock you ſhould cut off the *downe right root*, that ſo the other *roots* may fortifie and extend themſelves all about to ſucke the beſt mould.

All

All ſorts of other *trees* may be drawne, tranſplanted, and *cultivated* in the ſame manner, without any difference or diſtinction.

Touching the *pruneing* of *Trees*, the juſt *ſeaſon* for thoſe which are old planted, is in the *decreaſe* of the *Moon* in *January*, at which time *Grafts* for the *cleft*, and *crowne* are to be gatherd and provided: and for ſuch as are newly planted, they muſt not be disbranched till the *ſap* begins to riſe, that the wound may the ſoner be cured, for if you cut them in *winter*, the wood will be dried by the froſt in place of the ſcar and make a ſtubb of dead wood to the very bud, which ſhould elſe ſhoot neer to the cut. Pruning.

I could ſcarcely reſolve with my ſelf how to teach this art of *pruning*: ſince it would merit an expreſs Diſcourſe to inſtruct you perfectly: but having in my *Preface* reſolv'd to conceal nothing from you as a *Secret*, I had

I had rather hazard the censure of captious persons, then hide the art from you, how you may attain the most excellent and fairest *Fruit*: in description whereof I shall nevertheless be as succinct and brief as I can; teaching in a very few lines (by way of *Maxcimes*) what would employ more then two sheets, if I should give a contexture to my *Period*. Therefore

You shall begin to prune, by cutting off all the shoot of *August* where ever you encounter it, unless the place be *naked*, and that you suspect the next old branch will not suffice to cover it, without cutting it off, which would exceedingly spoil and deform your tree.

Those *young* branches which proceed from the *old*, and shoot lustily, must be *stopped* at the second or third *knot*; for they would attract all the *Sap* which ought to nourish the branch: and in case the Tree be

plenti-

plentifully garniſhed, you may cut them off at their firſt peeping; and ſuch as you would ſpare are to be conducted where you would have them continue.

Every *Branch* which ſprouts as well before as behinde the Tree muſt be cut off, becauſe they deforme it.

All *Buds* that will be *Fruit* ſhall be ſpared; yet if there be any at the top of a branch which you deſire ſhould fortifie and ſpread, cut off that branch near a *Sprig-bud*, rubbing off the *Fruit-buds* which are on the new ſhoot.

Every branch which is to ſpread and fortifie, muſt be *prun'd*, be it never ſo little: but on the ſtronger you may leave more buds, then on the weak and feeble.

Every branch forceably plyed to garniſh any void place, doth never bear the fruit fair: but in caſe it be guided thither from its primary

ſhoot-

ſhooting, it will do well enough.

Every *Bud* which hath but a *ſingle* leaf produces only *wood*: that of fruit hath many, and the more, the ſooner it will bear, and the greater its fruit.

The *Fruit-bud* which grows on the body of the Tree produces fairer fruit, then ſuch as break out of the *collaterall* twigges, and tops of branches.

You ſhall rub off all *twig-buds*, which ſprout before or behinde your trees.

If you deſire to have your tree ſoon furniſhed on both ſides, hinder it from ſhooting in the middle.

The more you prune a Tree, the more it will ſhoot.

You ſhould prune but little wood from trees that are graffed on the *free-ſtock*, and which do not yet produce *fruit-buds*: but afterward hauing paſſed their effort, they will bear but too plentifully.

Make

Make as few *wounds* in a tree as poſſibly you can, and rather exterminate a deformed branch, then haggle it in ſeveral places.

Cut your branches alwayes *ſlanting*, behind a *Leaf-bud*, to the end they may the ſooner heal their wounds without leaving any *ſtubs*, which you ſhall afterward cut off to the very quick, to avoid a ſecond skar, and a great eye-ſore.

When your Trees form into crowns or bunches, the tops of your branches that have been too much pruned, or that have caſt their fruit, leaving the knots of the ſtalks, they are to be diſcharged of it, to beautifie the Tree.

You ſhall alſo disburthen your trees that are too *fertil*, commencing with the *ſmaller*, by cutting the *ſtalks* in the middle without *unknotting* them: the *fewer* the tree doth nouriſh, the *fairer* will be your fruit.

The

Nailing and Pruning.

The beſt ſeaſon to *binde, plaſh, nail* and *dreſſ* your *trees* is in the moneth *February*, for the greateſt froſts being then paſt, one may cut off what is ſuperfluous without difficulty, and beſides, the *ſap* not as yet riſen, there will be no danger of breaking off the buds, knotted into fruit.

But the greateſt dificulty in this work, is to ſpread the *trees* handſomely like a *Fan* when it is diſplayed, that is, that as the ſticks or ribs of a *fan*, never *thwart* one another, ſo nor ſhould the branches of your *trees*.

Spreading

And this is a *vulgar error* amongſt the greateſt part of *Gardiners*, which proceeds from their *ignorance*, and that they will undertake, the ordering of *trees*, which is a peculiar *ſcience*, not to be attained amongſt the *Cabbage-planters*.

Error.

They do extreamly ill, when they fagot and bundle together a great many ſmal twigs, in one *tack*, which is a fault altogether unſufferable; for in-

indeed one should never leave above the breadth of a single branch, about all the *tree*; In fine they are so stupid, that they pass, and repass the *branches*, and wind them about the *poles* which (in *Palissade hedges*) are erected for their support; or else they thrust and draw the *tree behinde*, and the poles *before*, which are so grosse *mistakes*, that they may not be past over without due reproach. I shall counsell these men in charity, to put themselves into the *service* of some skilfull *Gardiner* for a year or two, where they may learn to order *Trees* as they ought, and profit by his instructions.

And yet notwithstanding all this, if you spie a place about your *tree* which is very *naked* and unfurnished, you may in such a case thwart some small branch to cover that *eie-sore* and voide, but let this be rarely, and so disposed as not easily to be discovered.

It is requisite that you give foure diggings

Dreſſing. diggings or *dreſſings* to your *trees* every year, and you may employ that ground by *ſowing* it with the ſeeds of ſuch *hearbs*, as will be in ſeaſon and ready to be ſpent at the renewing of every dreſſing, ſuch as are *Lettuce*, *Purſlaine*, *Cherile*, *Cichorie*, nay even yong *Cabbages* to tranſplant; in fine, what ever is not to abide long in a place; and there you may alſo replant *Lettnce* to *pome* and head, *Cichory* to *blanch* it, *Purſlain* to pickle, and for ſeed, and thus your labour will redouble theprofit, for by this means your *trees* will (beſides the dreſſing, ſtirring and opening of the uld) be often watered by the *Gardiner*, whoſe care muſt be continuall about theſe youngherbs and plants.

The *ſeaſon* for the firſt is before *Winter*, when you ſhould well dung ſuch as have need, and the digging ought to be very deep: at expiration of winter give it a *ſecond* labour, mingling it with the ſoyl which you firſt

firſt beſtowed upon it; the *other* which follow need only ſuffice to preſerve it from weeds; but never dig it in rainy or ſcorching weather; for the *one* will make *morter* of the ground, and the *other* will chap and and *parch* it: If you give it a ſtirring when the *vine* begins to ſoften the *verjuice-grape*, and tinge the black cluſters, you ſhall finde your *Pears* in the ſpace of a week to ſwell and improve exceedingly.

But you ſhall by no means ſow any ſeeds which produce any large *roots*, not ſo much for that they require a longer *ſojourn* in the ground to arrive to their full growth, as becauſe they will ſuck, emaciate, and dry much of the mould about them. For this reaſon likewiſe let the greater *Cabbages*, and *leeks* of the ſecond year be ſedulouſly baniſhed.

It will be neceſſary at every three or four years *period*, to cheriſh and warme your aged *trees*, and ſuch as Old trees.

were

were old planted, and this is done by uncovering the mould within a little of the *roots*, and applying of excellent dung thereon. The best season for this worke is at the commencement of *Winter*, that so the dung may be halfe consumed before the heat and drouth of *Summer* invade it.

SECTION. IV.

Of the Seminary, and Nursery.

Seminary. THe *Seminary* being the *mother* and the *nurse* for the elevation and raising of *Trees*, it will be highly requisite to give you perfect instructions, after what manner it is to be governed; and therefore begin we with *seeds*.

All sorts of *seeds* affect a fresh place cleansed from bushes, *trees*, and roots, & would be sheltred from the darts

darts of the *Meridian* ſun by ſome high wall or other fence: and this is a convenience which you may eaſily finde in ſome quarter of your *Garden*, where the wall is towards the ſouth: One year will amply furniſh you with all ſorts of *Plants*, and indeed with more then you can tell how well to employ.

Having therefore provided ſtore of *kernells* and *ſtones* the year before, and as you eat the fruits, and the *winter* well ſpent; You ſhall towards the end of *February*, ſow your *kernells*, *&c.* in lines upon beds, ſow every *ſpecies* apart, and in like manner ſet the ſtones in even files about 4 Inches aſunder. I preſuppoſe, that the ground where you deſigne them, hath been well dreſſed and prepared at the begining of the *Winter*, and that it ſhall receive a ſecond e're you begin to ſow. Your *kernells* and *ſtones* will ſpring up the firſt year, ſome ſtronger, ſome more feeble

Seeds. Kernels. Stones.

then others, but thats nothing, they will all ſerve to tranſplant. Notwithſtanding, if you did ſow them in a bed or quarter behinde your *Pole-hedges*: at the ſame ſouth-ſide, that they might be viſited a little by the riſing and declining of the *ſun*) they would be better to be planted forth at *two* years growth then at one, but with ſuch as they are omit not to ſtore your *Seminary*.

Set your *Peach* ſtones at ſuch time as the fruit is in *maturity*, *interring* them with the *peach* about them as they are gatherd from the *tree* but you muſt not forget to marke the place with a little ſtick, leaſt in dreſſing the ſeed plot, you break off their ſprouts.

Seed-plot. To begin therefore your *ſeminary*, having made choyce of ſome fit place in your *Garden*, you ſhall dreſs, labour and dig it very well and then *tread* it very even all over to ſettle the Earth; afterwards you ſhall cut out

out ſmall *trenches* about a ſpade-bit deep, and two foot diſtant each from other, caſting the mould on one ſide upon the *margent* of your furrow: this done, ſet your *plants* (having firſt a little topped them) about halfe a foot diſtant, and ſupporting them with your hand cover their *roots* with the mould which you caſt out of the *trench*, and ſo tread them in to fix them, leaſt, being looſe they *vent* and ſpend themſelves. You muſt obſerve to plant every *ſpecies* by themſelves, *Pears* with *pears*, *Apples* with *Apples*, *&c.* and be carefull that the *weeds* doe not ſuffocate the plants, and therefore they muſt be dreſſed and weeded upon all occaſions.

But you ſhall not cut your *plants* till the *ſap* begins to riſe, and then you may nip them within halfe a foot of the ground: and where they *ſhoot* leave only *one* cutting, the remainder of the following winter, Cutting.

ſtill rubbing the formoſt *Buds* for a *foot* ſpace, to ſecure the *bark* from knots, which would be a great impediment, when you are to *Graft* upon them.

Craffing. If in the ſame year that you planted you find any of them ſtrong enough to *Inoculate*, & that they have plenty of *ſap*, graft on them without farther difficultie. My opinion is that a man cannot *Inoculate* either on *wild* or *free-ſtock* too young; provided they be large enough to receive the *Scutcheon*; and my reaſon is, that the *ſtocke* and the *Scutcheon* taking their growth proportionably the inciſion of the *ſtock* will the ſooner be healed, and they will ſhoot with a great deale more vigour, then thoſe which you ſhall *bud* upon ſtronger *ſets*, which are 2 or 3 years recovering the place from whence you tooke the dead part, and of which at the other ſide of the *Scutcheon*, the barke of the *wild* ſtock does frequently die three

or

or four Inches below the *Scutcheon*, ſo that it will require three or four years to heal the defect: Adde to this: that the *Bark* of an old *ſtock*, will not unite ſo well with that of of the *Scutcheon*; but is apt to make a great wreath, ſubject to peel and unglue; a thing which never arrives when the *Rinds* are both of them young and tender.

Some obſerve yet, that *tall Stocks* are to be graffed together, affirming that they grow *equally*: but choſing my Plant at half a foot, it were impoſſible that all ſhould proſper, and be taken up together ſeparated, but with difficulty, and without violating the *Roots*: and therefore it is better doubtleſs to graff *young*, for the cauſes already ſpecified, ſince the ſtronger muſt needs maſter the weaker: and thoſe likewiſe which are moſt *vigorous* will ſurmount the other; and a ſmall compaſſe will furniſh you with a ſufficient quantity of

good trees, provided you ſuffer them not to grow there too long.

Quince-ſtocks. You ſhall likewiſe Provide you a *Seminary* of *Quince-ſtocks* like to the other, and order them in the ſame manner.

There are three ſorts of *Quinces*: That which is *poynted* before; The Pear or Female Quince, which hath the fruit like a Callebaſſe; The great *Portugall Quince* pointed at both extreams. The *firſt* is the leaſt, the *ordinary* is next, that of *Portugal* much more excellent, and abounding in Sap.

The right *Quinces* (which is that which I name the wild-ſtock) are ſuch as have their fruit reſembling a *Gourd* or *Callebaſſe*, and not ſuch as be great behind and pointed before.

Peaches. For the *Peaches* which proceed from the *ſtones* that you ſet, I adviſe you to prepare a quarter in your garden a part, for the reaſons already alledged: becauſe that if you range them

them in *hedges* or *walls* ſome of the branches periſhing every year, will prove a very great eye-ſore: And therefore my counſell is that in one of the *quarters* moſt diſtant from your houſe (toward the north where they will not impeach the *proſpect* of your garden) Plant the *Peach-trees* which you ſhall take out of your *Seminary*, Placing them ſix foot from one another *equidiſtant* on every ſide in the *quincunx*, and thus they will produce you a world of fruit, by reaſon of their multitude.

You muſt be carefull to give them *four* dreſſings or *diggings*, *prune* off the dead wood, and to *cut* off at the ſecond or third *joynt* the young ſhoots, which growing too *exuberant* will draw all the *ſap* of the *tree* to themſelves, and *ſtarve* the old branches, which in defect of nourihment will ſhortly periſh; for obſerve this as a *Maxime*, that the *ſap* does allways apend to the moſt tender ſhoots) Dreſsing.

You may alſo intermix ſome *Abricots* in the ſame place, which are to be governed after the ſame manner of the *Peaches*.

Nurſery. You ſhall Plant your *Nurſery*, in ſome large *bed* or *quarter* of your garden, which lyes moſt remote from your *dwelling*, leaſt when it ſhall appear like a *grove* or *Copſe-wood*, it hinders your proſpect.

Plot. The Plott deſigned, and the ground exquiſitely piched and voyded of all manner of weeds and roots, you ſhall marke out with a line, and make *holes* every way, 2 foot large and 2 *deep*, diſtant 4 foot aſunder, and the *ranges* alſo as wide from each other. Then taking your *grafted trees* out of the *Seminary*, you ſhall *tranſplant* them into this *Nurſery*; Nor is it materiall though the ſhoot be but of the *firſt* year they will ſerve well enough to *replant*; and in that you ſhall punctually obſerve the rules which I have preſcribed

bed

bed in planting of *Eſpaliers* and *hedges*, which is, to mingle ſome fine *dung* of the *old bed* with good mould, and making a little marke at the *center* of the holes, there you ſhall place your *tree*, extending the roots of it on every ſide, and allwaies drawing them downwards; then fill the hole up to the very *Graft*, and tread the mould about it to eſtabliſh the *tree*.

Note that the *graft* be almoſt levell with the ground for the greater ornament of the *Tree*; ſince it would be a very great eye-ſore to ſee the knott or ſwelling where it was *grafted*, and eſpecially in ſome whoſe *graff* is bigger then the ſtock which beares it, and ſo it makes an ilfavoured *wreath* at the cloſing which is very ugly and diſagreeable. Planting.

However you ſhall remember to plant ſomewhat *higher* when it has not bin long ſince the ground was *trenched*, for as much as the *dung* un-

detneath, when it begins to consume will make the *tree* to sinke.

Trees. As for *trees* in *Hedges* and *counter-hedges* exposed to the *south*, one may set them four fingers lower then the Soil, the better to refresh them; and without any peril of striking out small roots, by reason of the drouth; yet in case there should sprout any, the *Gardiner* searching with his Spade may cut them away, and give the knot a little air to stop their growth for the future.

You shall likewise remember that (if during the extream *Heats* you will benefit your Trees) you put some mungy *Fearn*, or half rotten *Dung* about all their feet; yet so as it do not touch the Stemme: and thus you may spread it for a yard compass, and about four fingers thick; This will both shade the Roots, and exceedingly refresh the *Mould* about them, preserving the earth from gaping in extremity of weather,

weather, by which oftentimes the Tree languishes, and the small roots become dry: but if you a little stir the ground before you apply this dung, you will render a double advantage to your *trees*, for the earth will by this means maintain it self supple, and put forth no weeds through the dung.

It will be requisite to have a *Nursery* for three main considerations. The *first* is, that you may always have provision of *trees*, fit to supply the places of such as accidentally dye, or languishing do not thrive. The *second* is, to dis-incumber your *Seminary* which will otherwise be too full and thick of young *trees*. And *thirdly* that you may spare some for the *market*, to recompence the expence of your first Plantation; and besides, they may yield you some fruit where they stand, which will extreamly please you; add to this, that a *tree* which has been frequently *transplanted*, becomes

comes a great deal more *generous* and kind then if it had bin immediatly drawn from the *seminary* only, and Planted in his ſtation to continue.

Such as are produced of Kernels.

It is alſo convenient to have a *Nurſery* for thoſe *trees* which are grafted upon the * *free-ſtock* (as *Pears*, *Apples*, and others) which you deſigne for *trees* of ſix foot ſtem, you cut off the top, or maſter root, and as the *tree* grows, to *prune* thoſe branches neer the *trunk*, which ſuck too much of the moyſture, or fork and deforms the *tree*; but ſpare the ſmaller ones, that the ſtem may fortifie by ſtopping the ſap in its courſe. There are very many wch extreamly miſtake themſelves in this particular taking off all the branches upon the body of the *tree* to the place where they would have it head and ſo are conſtrained to ſet a prop or a ſtake to redreſs and ſecure it from the violence of impetuous winds,

Disbranching.

which

which bends and wrests the *trunck*, by reason of its weighty head which renders its top heavy, and hinders the body of the *tree* of its growth because the *sap* speedily Passing upwards to the new shoots makes no halt by the way, as it would doe if some of the young branches were left.

There is a season when to *nip* the bud and *stop* the *trees* whilst the *sap* is up: and the buds which may in this case be taken away, are such as most deforme the *tree*; but you must ever spare those which will be fruit. Nipping.

And to distinguish them one from the other, such as have but *one* leafe *apendant* produce wood only, whereas those which are fruitfull are plentifully furnished with leaves.

You may also *prune* off those yong *shoots* which are too exuberant, and that may draw too much *sap* from the *tree* to the prejudice of the Pruning.

rest

reſt of the branches: where therefore you obſerve *this*, you ſhall ſtop them at the *third* or *fourth* knot, and after it hath put forth its *Sap*.

They uſe alſo to *prune* in *Auguſt-ſpring*, as well to impeach its unhandſome ſpreading, as that it may ripen before *winter* and not ſtarve the branches below, which muſt of neceſſity be cut off in *February*.

If you deſire to make a *plantation* of great *trees* in an *Orchard* by themſelves, you muſt of neceſſity *Graft* them upon *Freeſtocks*, and not upon the *quince*, that is to ſay, *Pears*, and the *Apples* upon the *Apples* of *Paradiſe*, for otherwiſe they will never become of any ſtature, but will be low and ſhrubbie.

A wilde apple produced of kernels, on which they graff the Dwarf

You may Plant your *Apple trees* 30 foot diſtant, and your *Pears*, *Plum-trees* and other fruits 24: and be carefull that you plant them in the *quincunx*, that is, in lines which mutually cut at right angles.

Diſtance. Forme.

In

In such a plot of ground you may safely sow some seeds, and *pulse*, which will occasion you to open and stirr the ground; for I advise you above all things not to permit any wild herbs or *weeds* in your *Orchard*, rather restraine your self to a smaller *circuit* of ground, which you may *manage* well, then to undertake a larger, and neglect it for want of dressing. Great *Orchards* are *admired*, but the smaller better *cultivated*, and you shall receive more profit from a small *spot* well husbanded then from a large *plantation* which is neglected.

SECT.

SECTION. V.

Concerning Graffs, and the beſt directions how to chooſe them.

THere is a great deale of difi-
culty in the well chooſing of
Graffing. *Grafts*; for upon that does depend
their earely bearing, there being
ſome which produce no fruit in ten
or twelve years.

The beſt *Grafts* are thoſe which grow upon the ſtrongeſt and maſter branch of a *tree*, which is wont to be a good bearer and ſuch a one as does promiſe a plentiful burden that year, and is thick of buds; for hence it is that your young *grafted trees*, have fruit from the *ſecond* or *third* year, and ſometimes from the very firſt.

Whereas on the contrary, if you take a *graft* from a *young tree* which has not as yet borne *fruit*, that which you ſhall propagate from ſuch a *tree* will

will not bear a long time after.

The *graffe* or bud for the Scutcheon, ought to be gathered in the moneth of *Auguſt*, at the *decreaſe*, and immediatly grafted or for a more certain rule, without ſuch notice of the *Moon*, obſerve when your *wild-ſtock*, and *Free* are in the Prime of their *ſap*: for the Eſcutcheon is allwaies fit enough, but the *wild-ſtock* does frequently fail of being diſpoſed to receive it, for want of *ſap*: as it commonly happens in an extreame drie *Summer* where they ſhoot not at all, or very little in the *Auguſt-ſpring*: And therfore if you have many *trees* to *graft*, looſe no time, and be ſure to begin early. Inoculating.

You ſhall know whether your *wilde-ſtock* be in the vigour of his *Sap* by two indications. The *one* is, by making *inciſion*, and *lancing* the bark with a *Pen-knife*, and lifting it up; if it quit the wood, there is Sap ſufficent; but if it will not move readily Seaſon.

dily, you must attend, till it ascend; for it will else be but labour in vain, and prejudice your Tree. The *other* is, when at the *extremities* of the branches of the *wilde stock*, you see the leaves of the *new Sap* appear white and pallid, it is a *Symptome* that the tree is in case, and fit to graffe.

Choyce. A *Graffe* for the *Scutcheon* shall be chosen from a *Shoot* or *Syon* of that year, mature and very fair; for there are many which are thin and meagre at the points, and upon such you shall hardly finde one or two buds that are good: gather it neer to the Shoot of the precedent year, cutting the upmost point in case you may not take off the Scutcheons, and cut away also all the leaves to a *Mayen* of the *stalk*.

And the reason why I oblige you to cut off the *top* of the *Graffe*, and its leaves so far, is, because if you *spare* them they will wither, and so drie all the graffe, that it will not be

be possible to separate the *Escutcheon* from the wood, and besides all the leaves are worth nothing.

If you defer your *graffing* till the morrow, or some dayes after they are gathered, you shall dip their ends in some vessel, the water not above two inches deep, till such time as you intend to *graffe* them, but if you will graff them on the same day, you need onely keep them fresh in some *Cabbage* leaves, or moyst linnen clout. Time.

Graffs for the *Cleft* are to be gathered in the *wain* of the *Moon* in *January*, to the *increase* of it in *February*, and so continuing from *Moon* to *Moon*, till you perceive that the *Sap* being too strong in the *Stock*, separates the Rinde from the wood. Cleft.

To choose a *Graff* well for the *Cleft*, my opinion is, that it should have of the wood of the **two saps* of the precedent year, whereof the *oldest* will best *accommodate* with the *Cleft*, and the Choyce. **Viz.* that which rises in Spring & August.

the *other* will ſhoot and bud beſt; though I do not utterly reprove the *graffing* of the *wood* though but of one year; but the tree will not bear fruit ſo ſoon.

You ſhall gather your *Graffs* at the *top* of the faireſt branches, as I have formerly ſaid, and you ſhall leave three fingers length of the *firſt Sap*, or old wood, that you may cut your graffe with the greater eaſe.

To *conſerve* them till you *graffe*, it is ſufficient to cover them by bundles half wayes in the earth, their *kindes* diſtinguiſhed, leaſt if you ſhould mingle them, and ſhould *graffe* of two ſorts upon the ſame ſame tree, you be conſtrained to cut one of them off; ſince two ſeveral *kindes* of fruit do never agree well upon the ſame *Stem*, the one hindring the other from arriving to its perfection by robbing it of the *Sap*.

SECT.

SECT. VI.

The manner how to graffe.

I Have never obſerved above *four* ſeveral neceſſary manners of *graffing*, and from which you may hope for an aſſured ſucceſs, the reſt being more *curious* then *profitable*, ſeeing that by theſe *four* a man may *graffe* all ſorts of Trees and Shrubs whatſoever. Of theſe

The *Eſcutcheon* holds the prehe-minency; for as much as it is applicable upon all ſorts of trees, the moſt eaſy to do, and the ſooneſt that bears fruit.

The *Cleft* or *Stock* followes, and that as practicable upon the *greater* trees, and alſo upon the *ſmaller*, even to thoſe of one inch *diameter*.

The *Crown* is not much in uſe, ſave upon trees of the largeſt ſize.

The *Approch* is not ordinarily practi-

practiſed, except it be upon *Orange*, *Limmon* trees, and other rare *Plants*, ſuch as we conſerve in *Caſes*, and are therefore joyned with the more facility.

Inoculating. To begin therefore with the *Eſcutcheon*. Your *Stock* being ſtripped of all its ſmall twigs the height of half a foot, or a little more, from the ſeaſon that they uſe to cut trees; or elſe deferred till *graffing* time, you ſhall chooſe out the faireſt part of the *Bark* of your *Stock*, and if it be poſſible upon the quarter which is expoſed to the moſt impetuous *windes*; becauſe they come ſometimes ſo furiouſly, that they looſen the Shield, being yet tender, and charged with branches and leaves; which *accident* does not happen ſo frequently, when they are thus placed, as when they are graffed on the other ſide, though you ſhould ſet ſupporters to uphold them.

Cut your *Eſcutcheon* long enough, an

an inch or thereabout, and reaſonably large, that it may derive ſufficient nouriſhment; be ſure to take it off *dextrouſly*, and look within it, whether the *ſprout* of the *Bud* hold to it; for if that ſtay behinde with the wood from whence you took it, it is worth nothing: You ſhall hold this in your mouth by the end of the *ſtalk* of the leaf, which I ordered you to reſerve expreſsly when you gather your graffs; then make inciſion upon your ſtock, and gently looſen the bark with the pointed handle of your *Knife*, without rubbing it againſt the wood, for fear of ſcraping the Sap which is underneath; this done, place your *Scutcheon* between the wood and the bark, thruſting it down till the head of the *Shield* joyn with the inciſion at the top of your *Stock*, and that it be even and flat upon the wood, which being performed, you ſhall binde it about with *Hemp*, beginning to tie it very

very close above, neer the *Bud*, then turning it below, leave the *Eye* but a very small compass, and thus you shall finish your binding with a knot.

Season. Be careful when you *graffe*, that it be neither during the excessive *heat* of the Sun, nor in a *rainy* season, for the *Scutcheon* will not endure to be wet, and it will be in great danger of not taking, if it rain the first four or five dayes immediatly after your *inoculating*.

There are some who take off part of the wood with the Shield, which they do with one cut of the *knife*, which manner of *inoculating* I do not disapprove : I have succeeded well in it my self, and besides in so doing, there is no danger of impeaching the *Bud* of your *Scutcheon*, that is, of leaving the *Eye* of the *Bud* behinde you. Those which have many trees to inoculate use this way because it is more *prompt* & *expedite*.

Three

Three weeks after you have *inoculated* (or thereabout) you may cut the knot of the *Ligature*, that the ſap may enjoy the freer *intercourſe*. *Winter* paſt, and the *Bud* beginning to open, cut your *Stock* three or four fingers above the *Scutcheon*, and cut likewiſe the *binding* behinde it, and the *Rinde* it ſelf to the very *wood*; this muſt be done at one gaſh of the *knife*, from the bottom to the top.

Howbeit you ſhall not take off the *Tow* from about the *Scutcheon*, but let it fall of it ſelf; for there is danger in quitting it, leſt you preſs the *Bud*, which is then extreamly tender: You ſhall not cut off the *Stub* which remains beneath the Scutcheon, till you prune the Tree, which muſt be in *February* the year following.

After your *Scutcheon* has put forth its firſt Sap, you may prune it at top, that it may ſhoot out branches about the *Eyes* below, otherwiſe it will

mount without forking, and ſo your *Dwarf* will have no grace or beauty.

The juſt *ſeaſon* to *ſtop* them is in the *decreaſe* of the *Moon*, when the *Sap* of *Auguſt* ſhoots out; you may then alſo, if you pleaſe, cut the wood of your *Stock* which you left above the *Scutcheon*, and cover the *wound* with good earth thinly mixed with Hay, and making it a little *hood*, or more curiouſly, with a plaiſter of *wax*, mixed with a *compoſition* which I ſhall deſcribe hereafter.

If you will attend the iſſue of the *winter* following to cut the heel of your tree, you need not be obliged to wrap it up, and ſecure it thus, becauſe the aſcending ſap will immediately cure it.

I have obſerved, that a *Scutcheon* ſet on a *wilde* or *free-ſtock* of about an inch Diameter or more, does not proſper and ſhoot ſo well, as upon one that is younger, and beſides, it

is

is more subject to unglue. Some there be that *inoculate* from the very first rise of the *Sap*, but they do not much advance; for the *Scutcheon* not shooting till *August*, the *sprout* is nothing so fair as that of the close *Eye* or shut *Bud*, since it is frequently found that the wood of the new *shoot* never ripens, and the *winter* approaching kills it; and therefore I counsel you not to *inoculate* so early, unless the necessitie be very urgent.

In the *Cleft* or *Stock*, all sorts of trees from one inch bignesse to the greatest that are may be *grafted*: The most proper *Season* for it, is from the beginning of the new *moon* in *February*, till the Sap (becoming too lusty in the tree) separates the *wood* from the *bark*; for then you shall leave off grafting. In the Cleft.

When you *graffe* in the *Cleft*, if it be to make *Dwarfs*, you must first saw your Stock four inches, or there-

about, above ground, and then with your *Pruning-Knife* pare off the ſurface of the wood, where the ſaw has paſſed, about the thickneſſe of a *Six-pence*, becauſe the *Track* of the *Saw* leaving it rugged will hinder the *Sap* from healing the grated wood; nor can the *graffe* joyn to its trunk unleſſe the *rinde* be *refreſhed*, and cut to the *quick* with the knife. When this is done, you ſhall cleave the *Stock* where the Bark appears moſt even, and leaſt knotty; and *obſerve*, that you never place your knife exactly in the *middle* of the tree, where the *Pith* and *Heart* of the wood is, but a little towards the ſide. Then cut and fit your *Graff*, ſharpning all the old wood, as far as the new in faſhion of a *wedg*, equal on both ſides, yet leaving the two *rindes* faſt to the wood in the narroweſt parts; for if once they be ſeparated, your *Graff* is good for nothing: Then top your *Graffe* three

or four inches, more or leſſe, according as it will bear it; for as much as upon a ſmall ſtock one would not leave them ſo long, as upon a great tree. Thus prepared, you ſhall open the *Stock* with a ſmall *wedge* made of ſome tough wood, ſuch as *Box*, *Ebony* or the like, ſtriking it in gently, and then lodge your graffe at the edge of your *Stock*, ſinking it down as far as the new wood, and place it ſo that the parts through which the *Sap* has intercourſe (which is mutual 'twixt the wood and the bark) do exactly correſpond.

Having thus lodged your *Graffe*, you may place a ſecond on the other end of the *Cleft*, alway *remembring* to put two *Graffs* into every *Cleft*, provided that you can ſo place them that they be not *contiguous*; for by this means they will ſooner recover their *ſtock*, then if there were but one, becauſe the *Sap* aſcends equally on both ſides, and preſerves the back

ſide of the *rinde* from withering, as we have already ſaid: After this you ſhall cover what remains of the *Cleft*, 'twixt the two *Graffs*, with a little of the thinneſt and moſt tender *Bark*, joyning it *accurately* to keep the water from entering in: then you ſhall make the *Hood* with fine earth and Hay; ſome cover the *hood* with *moſſes*, and with two ſhort *Willow-rinds* laid 'thwart one another, bind them on with an *Ozyer* to the foot of the *Stock*, to maintain them the more freſh, and preſerve them from the water.

When you *graffe* upon great Trees, you ſhall chooſe the ſmoothеſt and moſt even branches to place your *Graffs* upon, if they be very big you may lodge *four* upon it, making the Cleft in forme of a *Croſſe*, yet without touching the *Pith* of the tree, the remanent branches which you do not *graffe*, muſt be ſawed off within half an inch of the *Stem*, and then

then paring away the wood which the ſaw may have grated, you ſhall *ſwathe* it about with Loam till the Bark have healed the *wound*, to guard it from the ſcorching of the *Summer*, and the froſt of the *winter*, which would exceedingly prejudice it, by penetrating to the very *heart* of the tree. It will be good to apply ſome *ſtayes* to the branches which are graffed, to ſtrengthen the young *ſhoots*, and ſecure them from the *windes*, till the ſecond year be paſt, and that they are well eſtabliſhed; and if you finde any that grows diſorderly, you ſhall cut it off, as alſo if they come too thick, and choke one another, by this means giving free Air to the tree.

Upon your ſmall *wilde ſtocks*, which will ſupport but a *ſingle graffe*, you ſhall cut the *hinder* part where you might place a *ſecond*, to the very heart of the ſtock, *ſlanting* it in, like that part of a *Pipe* which is ap-

plied to the nether Lip, this will greatly contribute to its recovery. And

When you *graffe* ſmall *ſtocks*, which have not ſtrength enough to faſten their *graffs*, you ſhall aſſiſt them, by binding them about with ſome tender twig of an Ozier.

Now, albeit I did oblige you to chooſe a *graffe* with the *old wood*, yet I would not have you to caſt away that which is but of *one Sap*, nor the *cuttings* of thoſe where you took the graffes of the *two Saps*, becauſe they are *excellent*, however they produce their fruit ſomething *later* then the oher, nor do they bear ſo great a burthen; and therefore unleſs it be in caſe of neceſſity, I would only uſe thoſe which are of two ſaps.

Crown. *Graffing* in the *Crown* or 'twixt the *wood* and the *bark* is never practiſed, ſave upon *old* trees, whoſe rinde being very tough can indure the wedg

with-

without ſplitting, and which will not ſuffer the cleaving (by reaſon of the thickneſſe of the *bark*) but with much difficulty, and beſides it is a great hazard if it takes.

To *graffe* in the *Crown*, having ſawed your tree at the place where you would *graffe* it, and pared away the raggedneſſe which the ſaw hath left to the *quick*, eſpecially about the *Bark*, you ſhall cut and ſharpen your *graffe* but on one ſide, then ſtr ke in a ſmall *Iron wedge* 'twixt the *wood* and the *rinde*, and ſo taking out the *wedge*, ſet in your *graffe*, rinde to rinde, and wood to wood, to the full depth that it is ſharpned.

Thus you may place as many as you pleaſe about the *Trunk*, provided that their number do not ſplit off, and cleave the *Bark*.

To *graffe* by *Approch* it is very eaſy; For you have only to take *two* young branches, one of the free and *graffed*, and the other of the *wilde* Approch.

ſtock, without ſeparating them from their *Stems*, and then paring away about four fingers breadth of bark, and wood till you *approch* neer to the *pith*, and ſo *marry* them together as dextrouſly as 'tis poſſible, tying them about with raw *Hemp*, from one end of the *Cut* to the other, and ſo let them remain for *two Saps*: then after a *moneth* or *ſix weeks* are expired, if you perceive the wood to ſwell, and that the *Ligature* incommode them, you ſhall cut it upon the wilde ſtock, with one gaſh of your *Knife*, as we taught you before on the *Scuteheon*.

At the beginning of *Winter*, you may cut and ſever the *natural tree* from its *ſtock*, and cut away the *head* of the *ſtock* within two inches of its *graffe*, and thus theſe two twigs *concorporating*, it will receive the nouriſhment of the *wilde ſtock*. Remember to cover the *wounds* of them both, with the *Wax*, which I ſhall here-

hereafter instruct you how to make.

You shall not cast those twigs into the fire which you cut off from the *Quince*, which you grafted in the Cleft, for you may reserve the *cuttings*, which will strike root the first year, and must be set in your *Nursery* to be grafted when they are ready, and what you prune off from the *Quince trees* during *Winter*, will be very good for this purpose.

The Prunings of the *Pomme de Parradis*, which they call the *Scion*, will also take in Layers.

All sorts of *Cuttings* are to be planted in a small *Trench*, such as we described in the *Nursery*, which may be about the breadth and depth of a *spade-bit*: but first strip off the leaves, and cut them *slanting* at the great ends, in form of a *Does* foot, and so you shall lay them at the bottom of your *Trench* very thick, one by another, because there will many of them die; and let their small ends appear

Cuttings. Layers.

appear above ground, and ſo cover them, and fill the *Trench*, preſſing it well down upon the *Cutting*, that the Ayr do not enter, and when you dreſs them, cleanſe them only with a haw, that the *weeds* do not choke them, and it will ſuffice.

Then cut off the tops of your *Layers* all of an evenneſſe, within three fingers of the ground, and that eſpecially when you perceive the *Sap* to be riſing, which you ſhall finde by the *verdure* of their *Buds*, which never ſhoot when the Scion begins to take root.

You may not cut, or ſtop the *firſt* years *Shoots*, fearing leſt they put forth their *Buds* beneath at *Auguſt*, which will hardly come to *maturity*: it were better ſtay till *February*, and then leave them as the *tree* will beſt ſupport it, and in ſuch places as you deſire they ſhould ſhoot, rubbing off ſuch as peep before, behinde, and in other unprofitable places.

This

This oppoſes the *opinion* of many, but *experience* makes me perſiſt in my own.

SECT. VII.

Of Trees and Shrubs in particular, how they are to be governed, and their Maladies cured.

I Thought it requiſite to make a *Chapter* apart, to comprehend in particular, all that we have ſpoken in general, in the ſeveral precedent Sections, and that for the avoyding of *confuſion*, and to the end, that in caſe there were any thing which might ſeem difficult to you (though I have much endeavoured to render my ſelf *intelligible* in the ſimpleſt terms, and the moſt *vulgar* that our *Language* will bear, that I might be underſtood of all, and profit them by it) I might more per- Trees.

perſpicuouſly explain it, in particularizing all ſorts of fruits, which we in *France* do uſually furniſh our Gardens withall.

Pears. I will therefore ſet *Pears* in the firſt place, as thoſe which of all others bear the moſt rarity of fruit, and are the principal ornament of the *walls*, *Contr' Eſpaliers* and *Buſhes* of a *Garden*, from whence we may gather fruit in their perfection during *ſix* moneths of the year at leaſt, and for that it is a fruit which one may in great part keep till the new ones ſupply us again, and that without ſhriveling, or any impeachment of their taſte, a thing which we finde not in any other fruit beſides.

Graffing. All ſorts of *Pear-trees* may be *graffed* after any of the four precedent manners, but they ſucceed incomparably upon the *Quince*, and in the *Scutcheon* produce their fruit much earlier, and that fairer, ruddy, and of greater ſize, then when they are

are graffed upon the *Free-ſtock*, excepting only the *Portail*, which often miſſes taking upon the *Quince*, and will therefore hit better upon the *Free-ſtock*: The Summer *bon Chreſtien* and the *Vallee* are very fit for it, and if they have been formerly graffed upon the *Quince*, it is the better, for it will render the fruit a great deal more beautiful, and fair.

And in caſe that any graffed either in *Scutcheon* or the *Cleft* upon the *Quince* fortune not to *take*, and that you conceive it to be dead, let the *ſtock* ſhoot, it will produce wood ſufficient, which you may clear of all the ſmall branches, and at the neer expiration of the *winter* following, you ſhall earth it up at the ends in forme of a great *Mole-hill*, leaving out the extreams of the branches, without cutting them off, and they will not fail to ſtrike root the ſame year, provided that you re-

remember to *water* them ſometimes during the great heats, and that you do not ſuffer the rain to demoliſh the earth about them, which muſt be continually maintained in its firſt height; and if in the ſame year, you finde any of thoſe branches ſtrong enough *inoculate* them without any more ado, unleſſe you will chooſe rather to ſtay till the next year and *graffe* them all together; every one of theſe will be as ſo many trees to your hand, which you may plant in your *Nurſery*, the year after they have made their firſt ſhoot, accurately ſeparating them from the *Mother-ſtock*, and cutting the ends of their great root aſlant.

Remember to *graffe* them conveniently high, that your tree may have ſufficient *Stem*, and all that part which is in earth will abound with ſmall roots.

If you have any old *Quince-trees*, and

and would raiſe young *Suckers* from them; lay ſome of the branches in the ground, and in one year they will be rooted: but in caſe you deſire to produce a *Tree* at once; you may effect it as I have already deſcribed it. The ſeaſon of *Laying* theſe branches is all the *Winter* long, till the *Buds* begin to ſpring, provided that the earth be qualified.

Apple-trees challenge the ſecond place, and may be likewiſe grafted after all the four wayes, they ſucceed very well upon the *Scion* of the *Pear-main* grafted on *Layers* of the tree (called by the French * *Pommier de Parradis*) and in particular the *Queen-apple* does wonderfully proſper upon it, and is more red within, then thoſe which are *graffed* upon the *Free-ſtock*. *Apples.*

* *A* kind of Codling.

There are ſome curious perſons who graffe the *Queen-apple* upon the white *Mulbery*, and hold that the fruit does ſurpaſſe in redneſſe, all others

others that are graffed, either on the *Free-stock*, or the forementioned *Sceon*: but my opinion is, that it is the age of the trees only which imparts that *colour* to them.

Plum. *Plum-trees* are ordinarily graffed in *Scutcheon* and in the *Cleft*, if you have any *stocks* rais'd from the *stones*, or the *Suckers* which spring from the *Damask-Plum*, they will yield very good trees, and bring abundance of fruit, there being no *Plum* whatsoever which bears so full as the Damask.

The *wilde-Plum* (which you shall know by the redness of the ends of the branches) is not fit at all to graffe upon, for it rejects many kinds of fruits, and is besides very uncertain to take.

Your old *Plum-trees*, whose small twigs grow in bundles and puckles, may be recovered and made young again, by taking off the head of them at the end of *winter*; they will

will ſhoot anew, and bear fruit the very year following: but you muſt cloame the heads of the wounded branches, and refreſh the tract of the *Saw*, as I directed you before.

Abricots are grafted either in the *Stock*, or in the *Bud*, upon plants ſpringing of their own *ſtones*, and alſo upon a *Plum-ſtock*, but the *white Pear-plum*, and *Moyen d' œuf* make a very fair *Abricot*, and much larger then upon any other ſort of *Plum*. Abricots.

Peaches, *Perſes* and * *Pavies*, are ordinarily graffed by *inoculation* upon a *Peach*, *Plum*, or *Almond* tree, but I prefer the *Plum*, becauſe they are of longer continuance, and do better reſiſt the *Froſts*, and the pernicious *winds*, which ſhrivel and ruſt the leaves, and the young ſhoots. The *white Plum*, or *Poiſtrons* are not at all proper, but the *black Damask*, * *Cyprus*, and * *St. Julian*. Such as are *budded* on the *Peach* do not laſt, upon the *Almond* ſomewhat longer, and Peaches. * Sort that cleaves to the Stone.

* A great white plum, as big as an Abricot.

* A black unpleaſant fruit.

and produce more abundance and much better fruit: but there is so much difficulty of governing the *Almond-tree* in our *Climate*, that one had better content himself with *Plum-stocks*; for the *Almond* is very impatient of *Transplantation*, and in great danger of perishing, if you remove him not the first, or second year at farthest, after he has made the first shoot: and besides, you must be sure to place him where he is ever to abide, and *bud* him there, without thought of stirring him afterwards. The *Almond-tree* is of all others the most obnoxious to Frosts, by reason of his early blossoming; all the good in him is this, that he never sends forth any *Suckers* from the Root.

Cherries. *Cherries*, *Bigarreaux* and the like fruits are better propagated on the small *wilde*, or *bitter Cherrie*, then upon the *Suckers* which spring from the roots of other *Cherrie-trees* of a better

better kinde, though tollerable in defect of the other; and the right season to *bud* them, is, when the fruit begins to bluth, and take colour.

They do very well *graffed* in the *stock*, and shoot wonderfully, but the *Bud* is much to be preserved.

They have of late found out an expedient to prevent the *Gumme* which incommodes the *graffes* and *Clefts* of *Cherry-trees*, to which they are wonderfully obnoxious: and that is, by sawing and paring the part smooth with a knife, afterwards to make an incision of two inches length into the first and utmost rinde, drawing it aside, and separating it from the green some two inches long, without peeling it quite off: Then in the *middle* of this length to make the *Cleft* lodge the *graff*, and *cover* it with this skin, by replacing it; and then swathe it, as the custome is.

For

For *Stones* and *Almonds* of all ſorts, which you would ſow to produce natural fruit or graffe upon: prepare a *Bed* of Earth before *winter*, trench it, and tread it, then rake and water it: which done, range all your *Stones* on it at three inches diſtance, (every *ſpecies* apart) then lay as many *boards* upon them as wil cover the *Bed*, and upon the *boards* a good quantity of weighty *ſtones*; cover all this with new *dung* to prevent the *Froſt*: the moneth of *May* following take up your *boards*: you ſhall finde your *ſtones* ſproured; which you ſhall immediately take up without impeaching the *Sprouts*, and ſo place them where you would have them remain: This is a *particular* which will extreamly ſatisfie you, as in time you will finde.

Figs. *Figs* of all ſorts are propaga ted by *Layers*, and ſuddenly bear fruit, which you may facilitate by paſſing a fair *branch* through ſome *Baſket* or

or *Bushels*, and environing it with rich earth, that it may take root. But be careful that you fasten the *Vessel* very well to the side of the tree; lest the *winds* and its own weight turn it over, and ruine your Labour. You may also take the *Suckers* which spring out of the earth from the foot of a *Fig-tree* ready rooted, or the *Cuttings*, which you may *cultivate* and govern after the manner of *Quinces*; but yet without cutting off the tops of the *branches* which you so lay, for this *wood* having a large *pith*, is very subject to the injury of *winde* and *water*: and the sooner you plant these trees in the places designed for their abode, the better they will take. *Winter* past, gather off all the *unripe Figs* before they fall off themselves, for if they stay till they *spontaneously* quit the trees, they will have exhausted them very much of their *Sap*, to the great prejudice of the

Figs

Figs which are to ſucceed them, and which by neglecting this do oftentimes never arrive to their maturity. And foraſmuch as the *Fig-tree* does very much ſuffer by reaſon of the *Froſts*, you are obliged to plant them in a warm place, or in *Caſes*, which you may remove and houſe with your *Orange-trees* in the *winter*.

Mulberies take likewiſe of Cuttings and Layers, pricking them in a moyſt place, half a foot profound, not permitting above three fingers of the *tops* to peer out of the earth, and treading it down with your feet as you ſhould do *Quinces*.

If you would ſowe *Mulberies*, to produce a great quantity in a little ground; take an old *Well-rope*, which is made of a certain wood called the *Bline*, eaſy to be twiſted, and rub it with ſuch ripe *Mulberies* as you finde fallen off the tree; bury this *Cord* four fingers deep in a *Trench*,

trench, cover it with earth: and the next year you ſhall have *Trees* enough both to ſtore your *ſelf* and your *Friends*.

Concerning *Orange* and *Limmon-Trees*, I ſhall only deliver the principal and moſt ordinary government of them, which is to ſowe their *Pepins* in *Boxes*, and when they are two years old, tranſplant them in *Caſes*, every one in a *Caſe* by it ſelf, filled with rich *Mellon*-bed-mould, mingled with *Loam* refined and matur'd by one winter, and when they can well ſupport it, you may either *inoculate*, or *graffe* them by *Approch* in the *Spring* of the year: Above all things, be diligent to ſecure them from cold, and commit them early to their ſhelter, where, that they may intirely be preſerved from the *Froſt*, you may give them a gentle *Stove*, and attemper the Air with a fire of *Charcoal*, during the extream rigour of the *winter*, in

Oranges. Limmons.

caſe you ſuſpect the Froſt has at all invaded them.

But ſo ſoon as the *Spring* appears, and that the *Froſts* are intirely paſt, you may acquaint them with the *Air* by degrees, beginning firſt to open the doors of the *Conſervatory* in the heat of the day, and ſhutting them again at *night*, and ſo by little and little you may ſet open the *windowes*, and ſhut them again in the evening, till all danger is paſt, and then you may bring them forth, and expoſe them boldly to the *Air* during all the *Summer* following.

As theſe trees grow big, you may change and enlarge their *Caſes*, but be ſure to take them out earth and all, razing the ſtringy and *fiberous* roots, a little with a *knife*, before you replace them, and ſupplying what their new *Caſes* may want, with the fore-deſcribed mould: Some when they alter their *Caſes* denude them of all the earth, con-

ceiving

ceiving it exhausted and *insipid*: but it is to the extream prejudice of the *Tree*, and does set it so far back, that a year or two will hardly recover it.

You may gather the *Flowers* every day, to prevent their *knotting* into fruit, or (being too luxurious) their languishing; it will suffice therefore that you spare some of the *fairest*, and best placed for *fruit*, and of them as many as you conceive the tree can well nourish.

The *Spiders* do extreamly affect to spread their *Toyles* among the branches and leaves of this Tree, because the *flies* so much frequent their flowers and leaves, which attract them with their *redolency* and juice, and to remedy this, use such a *Brush* as is made to cleanse *pictures* withal, from the dust, but treat them tenderly.

Arbusts and all *Shrubs*, such as *Pome-granads*, *Jassemins*, *Musk-Roses*, &c. *Woodbines*, *Myrtles*, ordinary *Laurel*, *Cherry-Laurel*, *Rose-* Shrubs.

Laurel, Althea-frutex, Lilac, Guelder-Roses, Phylirea, Alaternus, and divers more superfluous to repeat here; Of these we will only take the principal, and discourse a little upon them.

Granads. *Granads*, as well those which bear the *double Flower*, are propagated from *Layers*, letting them passe the year in the ground, they will be sufficiently rooted before winter, to be *transplanted*: You may likewise govern their branches and *cuttings* as you did the *Quince*. They may be either *budded*, or *graffed* in the *Cleft* in the ordinary season: And some plant them in *Cases* to preserve them in the house during *Winter*; but they will endure without doors, planted against some well-sheltered *wall*, where they will prosper very well. The *Granads* which they call *de Raquignan*, are most beautiful, very *glowing*, and of a rich taste, although something lesse.

If

If your *Pome-granads* run out too exuberant, and neither *knot*, nor preserve their *fruit*; it proceeds from the drouth of the ground; and therefore being in *flower*, you should water them, and their *flowers* will stop and knit.

Common *white Jassemine*, and *yellow*, are produced also by *Layers*, out of which you may draw a rooted plant whereon to graffe the *Spanish Jassemine*, which you must preserve in *Cases*, and house with your *Oranges* in Winter; you shall cut it every year, (at the end of *Winter*) neer the graft, leaving but one Bud at a twig to produce young shoots for *flowers*: You may form the *Plant* like the head of an *Ozier*, leaving it only a foot high at the *Stem*: You may graffe it in *Cleft*, upon a shoot of the precedent year, placing the *Graffe* in the middle of the *Pith* of its stock, and inveloping it with your *Cerecloth*, head it as you do other Jassemine

graffes: If you will plant it abroad againſt ſome wall expos'd to the *Eaſt* or *South*, you may govern it as you do the *Vine*, making ſmall heads at each knot: but you muſt looſen it from the wall in *Winter*, and gently bend it towards the ground, the more commodiouſly to cover it with *Mats* and long dung till the *Spring*, at what time you may redreſs, prune and apply it to the wall as before.

Muſk-roſe

The *Muſk-Roſe* may be *budded* upon a *Sweet-brier*, and are eaſily ordered; for you need onely diſcharge them of the *dead wood*, and ſtop the young *ſhoots* which are too exuberant, and draw away all the *ſap* to the prejudice of the reſt of the branches: You may alſo *lay* them in the ground, and ſeparate other trees from them; or the *Cuttings* ordered like *Quinces*, and interred in the ſhade.

Myrtles. Laurels.

Myrtles, *Cherry-Laurels* and *Roſe-Laurels*, are produced of *Layers*. It

is

is ſufficient that it be done a little before *Auguſt*; but you ſhould cleave or wound that part of the wood a little which you plunge into the ground, at ſome *joynt*, cleaving it half the thickneſſe of the *branch*, and three or four fingers in length, according as it is in ſtrength, and in *ſix weeks* they will ſhoot a ſufficient root to be *ſevered* and *tranſplanted*; Moreover they produce *Suckers* ready rooted, which you may ſeparate from their Mothers.

You may formie *Cherry-Laurels* in *Paliſades* and *Hedges*, which ſupport the winter abroad very well.

Common *Laurels* are rais'd of *Seed* in *Caſes* like *Oranges*, and may be *tranſplanted* the firſt or ſecond year, and being planted under the *drip* (not the *gutter*) of a houſe ſhaded from the *Sun*, they will flouriſh wonderfully: ſome cover them with *Fearn* or *Straw*, to ſecure them from the *froſts*, to which they are obnoxious.

Phyliriea; Alaternus

Phylirea and *Alaternus* are ſown likewiſe in *Caſes* before *Winter*, and ſet in the houſe, where the *Berries* will come up and ſprout a great deal better, then if they had been ſown at the *Spring*.

By that time they are half a foot high you may *tranſplant* them, and (if you pleaſe) *clip* and faſhion them like *Box* without any danger, ſhaping them into cloſe walks and Cabinets, upon frames of wood, as you will.

Althea-frutex. Arbor-Judæ. Lilac.

Concerning the reſt, as *Althea-frutex*, *Arbor Judæ*, *Lilac*, &c. being Plants which are eaſily *propagated*, I ſhall paſs them over for fear of ſwelling this *Book*, and *importuning* the *Reader*. Let us conclude rather with the *Diſeaſes* to which our *Trees* and *Plants* are *obnoxious*, and ſpeak of thoſe *Animals* which incommode them.

Diſeaſes.

Of all the *Maladies* to which *Trees* are ſubject, the *Canker* is the moſt

moſt perilous, for it chaps and mortifies that part of the *Bark* where it breeds, daily augmenting; unleſs prevented by a prompt and ſpeedy *Remedy*, ſo ſoon as it is perceived; ſo that if you neglect to viſit your trees, you ſhall often finde them all dead upon one ſide: to remedy which you muſt launce and open the living *Bark* round to the very *quick* as deep as the wood, and ſo the *Canker* will fall of it ſelf: or elſe you muſt ſcrape it well, that the bark may the more eaſily recover the ſore; and ſecure it from the *Hail*, by covering it with a little *Cow-dung*, and ſwathing it with a clout or ſome Moſſe.

The *Moſſe* which invades trees proceeds commonly from ſome occult and hidden cauſe, which is, when the roots encounter with a gravelly, ſandy or other bad mould, ſo that they cannot penetrate to ſearch for refreſhment; this burns Moſs.

up the *Tree*, and ſpoils it of his leaves, during the great heats. For this, there is only this expedient. If it be a ſmall tree, you muſt take it up with as much mould about its root as poſſible, and make a Pit for it four foot ſquare, filling the bottom with *Mellon-bed-dung*, and the reſt with rich earth, and then replace the tree, obſerving what I have already ſaid; and thus the tree may be taken up without any damage, and will *take* again with eaſe, provided that you be careful to preſerve its *Rootes* from languiſhing and caking Ayr. But in caſe the tree be *old*, you muſt *bare* the root before *Winter*, and *diſ-interre* the greateſt roots half their thickneſs, making a large *Trench* about the foot of the Tree, and ſo let it remain all *Winter* (that the earth may become mellow) till the *Spring*, when you muſt fill the *apertures* with well conſum'd dung mixed with earth,

and

and especially about the Roots.

You may take off the Mosse from great Trees with a *Plane*, lightly paring off the dry *Surface* of the *Bark*; and from smaller Trees with a blunt knife, or some proper instrument of wood. The propereſt season for this work is after a soaking *rain*, or great *dew* in the morning; for whilst the great heats continue, it cleaves so obstinately to the trees, that you cannot scrape it off without prejudicing the *Bark*, if you would utterly eradicate it: Neither ought you to neglect this *cure*, for the *Mosse* undisturbed doth daily augment, and is the same inconvenience to Trees that the *Itch* is to *Animals*. If you water your Trees during the excessive heats, and cover the roots with *Fern*, or other mungy stuff, it will preserve them from this disease.

The *Jaundies* or *Langour*, which you may perceive by the leaves of Trees, Jaundies.

Trees, proceed from some hurt, which either the *Mols*, or *Mice*, may have done to their rootes; or by the stroake of some *spade* or peradventure by the too great abundance of *water* which corrupting suffocates them. For redresse hereof you must uncover the *roots* intirely, and visite them, to see if they have received any prejudice from any of the forementioned *accidents*; and in case you finde any *galling* or hurt upon a roote, you shall cut it smooth off, *aslant*, above, but neare the place, and then strow the bottom of the hole with some *Chimny-soote* to make these creatures abandon their haunt filling up the rest with rich mould; and if the cause proceed from corrupted *Water*, you must divert it with a trench.

Molet. To take the *Moles*, some place a *Butter-Pot* crosse their passage sinking it two fingers lower then the tract, by which meanes they often

often fall in and perish. Others use a *pipe of wood* of about two foot long, and the bore as big as your wrist. In this trunk is a small *tongue* of *tin* or thin plate of *Iron* within four fingers of either end, which is fastned to the trunk with a *wyer* a little slanting at the bottom towards the middle of the pipe; that so the *Mole* entring in, and thrusting the tongue can neither get out at one end or other: You must place this *trunke* exactly in the *Moles* passage. Some to make them quit an obstinate *haunt* make a small *hoop* of *elder*, which they fix halfe a foot into the ground.

But the most infallible way is, to watch *them* in the *Morning* and *Evening*, when they worke in their *Hills*, and to fling them dextrously out with the *spade*. If you take any *alive*, put them in an empty *butter-pott*, for they report, that they will invite others by their cry, who running

ning through the same *passage* fall into the same pot and so are caught.

They are destroyed likewise with *Mole-graines*, which is a set of sharp *Iron points*, skrewed upon a staffe, which struck upon the hill when the *mole* is working, does certainly pierce him through, amaze, or kill as you shall finde if you dig immediatly after it.

mice. *Field-mice* are best taken by making them a small *hutt* of ferne or straw, like the cover or *hack* of a *Bee-hive*, placing under it some vessell full of *Water* filled within 4 fingers of the brim, and cover it with some husks of *Oats* to hide the water which will soon tempt them to wallow in't, and search for the grain, and so drown themselves. It is good also to put some *wheat-ears* or of *oates*, which may hang near the middle of the vessell, without touching it; for the mice striving to come at the corne will fall into the

the water. Or you may *Poyſon* them with *Arſenick* or *Ratts-bane* the powder of it mingled with greaſe; but you may by this means endanger your *Cats*, which finding and eating the dead *mice* will not long ſurvive them.

The *Worme* getts ſometimes between the barke and body of a tree: if you can diſcover whereabout they lie, you may ſoon draw them out without making any great *inciſion*. Worms.

There is alſo another kind of ſmall *worme*, which they call the *Nip-bud* which breeds at the very poynt of young *ſhoots*, and kills all their tops; but theſe are eaſily deſtroyed, for cutting the branch to the quick, you ſhall be ſure to find them.

There is a *Green-worme* which devoures the young ſhoots as faſt as they grow, and thoſe are very hard to un-neſtle, unleſs you daub them with *quick-lime* newly quinched, which

which you may easily do with a small Painters brush.

Ants. *Ants* and *Pismires* will forsake their haunt, if you incompasse the stemme four fingers breadth with a circle or roule of *Wooll* newly plucked from a *Sheeps* belly, or if you anoint it with tarre.

But there is an other expedient more cleanly and not so difficult, which is to make little *boxes* of *cards* or *Pastboard* pierced full of holes with a bodkin, every box having a baite of the powder of *Arsenick* mingled with a little *hony*; these boxes must be hung upon the tree, and this wil certainly destroy them; but you must be carefull that you do not make the holes so large that a *Bee* may enter least they poison themselves also.

A *Glasse-bottle* with a little *hony* in it, or that has had any other sweet liquor in it fastned to the Tree, will attract all the *Ants*, which

which you may ſtop, and kill them, by waſhing the bottle with a little hot water; then carrying it to its place again rinced with a little ſweet *Syrup*, you will by this meanes intirely deſtroy them.

Shell-ſnailes you may eaſily gather from behinde the leaves which grow neereſt to the *fruit* which they begun to eat the night before. Snails.

For you ſhall find ſome *fruit* half devoured in one night, inſomuch as one would think it the work of ſome *Stotes*, *Field-rats*, or *Nut-mouſe*, whereas indeed they are nothing but the ſnailes which in great numbers devour as much as one of thoſe *animals*.

You ſhould never pluck off the fruit which the *Snails* or other *Vermine* have begun, for as long as they *laſt*, they will not touch any of the reſt.

The *Black Snails* (without ſhell) are eaſily gathered, for they cleave

to

to the leaves, and feed upon them.

Woodlice. Earwigs. As for *Wood-lyce*, *Earwigs*, *Martinets*, and the smaller insects which likewise infest Trees; you shall place *Hoofs* of *Bullocks*, *Sheep* or *Hogs*, upon short stakes fixed in the Ground, or upon the *Ozyers* which fasten your *Palisades*, and wall-fruit, and this *Chase* will employ two men from Morning break, who must take them gently, but speedily off, and shake them into a kettle of scalding water, which they are to carry with them; or the other may bruise such as are likely to escape with some instrument of wood.

Cater-pillars. *Caterpillars* are easily gathered off during all the *Winter*, taking away the *Packets* which cleave about the *Branches*, and burning them; but if you neglect this, till they are *disclos'd*, you will not be able to destroy them without much difficulty: but in case you have not prevented it, be diligent to take them whilst they are

are yet young, when either through the coldneſſe of the *Night*, or ſome *Humidity*, they are aſſembled together in heaps; for otherwiſe; when the *Sun* is hot, and that it is *high day*, they will have over-ſpread your Trees.

And the deſtruction of theſe *Vermine* is ſo abſolutely neceſſary, that you ſhall quit all manner work to accompliſh it; for a *Garden* anoy'd with this plague but *one year* only, ſhall reſent it more then *three years* after.

And now we will ſhut up this Treatiſe with the Receipt which I promiſed to give you of the *Compoſition* to cover your *Graffs*.

The compoſition to hood your Graffs.

Take then half a pound of new *Wax*, as much *Burgundy Pitch*, two ounces of ordinary *Turpentine*, melt all theſe Ingredients in a new earthen Pot, glazed, ſufficiently ſtirring it; then let it *cool* at leaſt twelve hours, then break it into pieces, and

and hold them in warm water half an hour, where you muſt work it with your hands, till it become very pliable. Or you may dip any *Clouts* in this *Compoſition*, and afterwards cut them out into *Plaſters*, fitted to the *wounds* of your *Trees*, which will leſſe waſte your ſtore, and not take up ſo much of your Compoſition as if you applyed it in morſels; and you may make uſe of this *Cerecloth* to cover the Cleſts of your *Trees*, which gape between a *Stock* that hath two *Graffs*, and ſecure it from the *rain*; and you may winde it about the *Hoods*, before you daub them with *Loam* and *Hay*, and this will certainly preſerve your graffs from all injuries of water whatſoever.

To make fruit knot.

There are ſome ſo curious, that to make their *Fruit* knot well, and abide upon ſuch Trees, which ſpend all in *Bloſſoms*, do make holes in divers parts of the Tree with an *Auger*

ger of about a finger *bore*, filling the hole again with a *Pin* of *Oak*, which they beat in quite *croſſe* the Tree. This they conceive does *ſtop* the fruit. You may experiment it if you pleaſe, the labour is not great, nor at all to the hazard of your Tree.

A Catalogue of the names of Fruits known about *Paris*.

Pears whose Fruit is in perfection at the end of June, and in July.

SMall Blanquet.
Hasty Pear of several sorts.
Musk-Pear, or Sept en gueule, &c.
The Musky St. John.

In July and in August.

THe great Amyret.
Lesser Amyret.
Little John Amyret.
Good twice a year.
Camouzines.
Lady-dear Muscat.
Lady-dear Green.
Citron-Pear.
Cocquin Rozat.

Ladies

Ladies Thigh.
Madera-Pear.
Desgranges yellow.
Two headed Pear.
Sweet two sorts.
Vacher Rozatte.
Espargne.
Fine Gold long Stalk.
Fine Gold of Orleans.
Fine Gold, great, round and Rose.
Friquet.
Gloutes de Gap.
Magdalene.
Muscat long tayl.
Pearl Muscat.
Great Musky white and yellow.
The great Muzette.
Small Muzette.
Perdreau.
The Pearl.
Pernant Rozat.
Province Pear.
Pucell of Xainstonge.
Green Royal.
Rozat of three colours.

Rozat

Rozat red, ſtraked with Green.
Rozat Royal.
The King of the Sommer.
The Superintendent, or great green Muſk.

In Auguſt and September.

THe Amazon.
Amours.
Amydon.
Armentieres.
Balme.
The Father in Law.
Fair and Good.
Sommer Bergamotte.
Great Blanquet.
The Butter-Pear of Auguſt, long and round.
Green Butter-Pear.
Beuueriere.
Bezy of Mouuilliers.
Sommer green Bon-Chreſtien.
The good Micet of Coyeux.
The Ugly-good.

The

The younger Brother.
The Roſy Musk-flint.
The Maidens fleſh.
The Wax-Pear.
The Citron Pear.
The Melt in mouth.
Roſy Daverat.
Golden Pear.
White Ladder Pear.
Spicing.
The Forreſt Pear.
The Ditch Pear.
Musky Ant Pear.
The Mangy Pears.
Roſy Garbot.
The Cake Pear.
Giacçiole of Rome.
Long Gillets.
Gracçioli, or Cowcumber Pear round and red.
The Greaſie Pear.
The Jealous Pear.
Jargonelle.
Jouars.
The red and yellow Balſam Pear.

Milan Pears.
Muſcadel of Piedmont.
Round and Roſie Muſcat.
Nançy Muſcats.
Summer Novelet.
Summer Onion.
Musky Onionet.
D' Or.
The Red Orange of Xainctonge, red and very great.
Yellow Orange, pennach't with red like a Tulip.
Orange knotted.
Flat green Orange.
Canarie Palmes.
Perfume of Sommer.
Paſſe-good of Burgogne.
Pepin.
White and Red Piedmont.
Sommer Portugal.
Putes, or Pimp-Pear.
Xaintogne Roſy of three ſorts.
Ingranad Roſy.
Round Roſie, green mixed with red.
Grey Roſie of Xaintonge.

Roſie

Roſie or haſty Butter-Pear.
Bloody Pear.
Wilde Sweeting.
Sorel Pear.
The Sugar Pear.
White Sugar Pear.
The Treaſurer.
The Cheat-Liquoriſh.
The Turky Pear.
The Valley Pear.
Clown of Anjou.
Clown of Reattè.

In September and October.

ANey, the Engliſh Pear.
The Gooſe's Bill.
Long and green Butter-Pear.
Caillouat of Champagne.
The Musky Calvill.
The Cinnamon Pear.
Cappon.
The long Clairvils.
Sommer Certeau.
The Toad-Pear.

The Deans Pear, white, or St. Michaels Pear.
The Thorn Pear.
Fontarabie.
Galore.
The Clove Pear.
The round Clove.
Grain.
Rozatte Guamont.
High Reliſh.
Jargonell of Autumn.
Roſie Kerville.
The Sawcy Pears.
The Lombardy Pear.
The Meilleraye Pear.
The Flies Pear, or Soft Butter.
Monſieurs Pear.
Small Melt in Mouth.
The Muſcat.
Mont Dieu.
The Moutieres of Daulphine.
Oignon of Xaintonge.
The Poictiers.
The Rebet.
The Roland.

The

The great Ruſſet of Rheims.
Small Ruſſet.
Long Roſy poud'red with red.
Roſie green two ſorts.
St. Michael.
St. Samſon, or Ditch Pear.
Champagne without name.
Sauſedge Pear.
Rozatte of September.
Supreams.
The Pear of three taſtes.
The Found-Pear.
Vintage Pears.
Yſambert.
Pear Evelyn.

In October and November.

AMadotte.
The Silver Pear.
The Bag Pipe Pear.
The Ice Pear.
The great ſtalked Pear.
Ugly-Good.
The Lady Pear.

The great Mary of Amiens.
Meſſire John, green.
The grey Meſſire John.
My Lords Pear.
The Autumn Marrow in mouth.
The Peach-Pear.
The Noiron.
The Virgin of Flanders.
The double Virgins.
Robine.
King of Sanlçay.
King Musky Pear, all yellow.
Autumnal Saffran Pear.
The Seigneur.
The Sun-Pear.
The So-good.
The Vine-Pear.
The Virgoulette: great and ſmall.

In November and December.

ALeaume.
The Musk Long Bergamots.
The Round Betgamots.
Bezy D' Hery.
Cariſy.

Carisy.
The double Cartelle,
The Burnt Cat.
The Charity Pear.
Stopple-Pear.
The Squib-Pear.
Spindle-Pear.
Girogille, or *Venus* Nipple.
Our Lady-Pear.
The Autumn Pear.
Winter Virgins.
King of Autumn.
The peerlesse Pear.
White Sucrin.
Black Sucrin.

In December and January.

THe Nameleſſe Pear.
Gaſcogne Bergamotte.
Musk-Bon-Chreſtien.
Bonne Foy.
The Ugly Morma.
Cadillac-Pear.
Certeau Madam.

Pear of the other world.
The Pound Pear.
The Scarlet Pear.
The Fig Pear.
The Winter flower.
Free Royal.
The great Meſnil.
Keville.
The dry Martins.
Winter Meſſire John.
The white Milan Pear.
The Onionet with a ſhort ſtalk.
The Orient Pear.
The Leaden Pear.
The Red King Pear.
The Roſie Saffran.
The Rozat of St. Denis.
The Healthy Pear.
The Saulſig Pear.
The wreathed Pear of two ſorts.
The Cheat Knave or Ugly good.
The Prieſts Load.

In

In January and February.

THe Alençon Pear.
The Amber Pear.
The Lovers Pear.
Bezy of Privillier.
Bezy of Quaſſoy.
The Winter Butter P. of Xaintonge
The Butter Pear of Yveteaux.
The Bouvart Pear.
The Musk Caillotet, or Curdled P.
The Caillouat of Varennes.
The Winter Roſie Flint.
The Careaſſonne.
The great Certeau.
The Carmelite.
The ſmall hooked Certeau.
The Caſtle Gontier.
The Condon.
The Little Dagobert.
The Dagobert of Mioſſan.
Dame Houdette.
The red Ladder Pear.
Winter Fine Gold.

Rosy Florentine.
The Fremont, or St. Francois.
The Winter Spindle.
The Garay of Auxois.
The Gourmandine.
The huge Hongrie.
The Incognito of Persia.
The Winter Legat.
The sweet Limon.
The long green Pear of Berry.
The Micet.
Winter melt in mouth.
The Fleshy stalk Muscat.
The Mazeray Muscat.
The Winter Bag-pipe.
Nanterre.
The Oignon of St. John of Angely.
The Winter Orenge-Pear.
The Rose Perigord.
The petit Oing.
Plotot, or Squat Pear.
Portail-Pear.
The Prince or Bourbon.
The Prince of Sillery.
The white Rabu.

The

The great and little Ratot.
The Pear Royal.
Rozatte of Xaintonge.
Rozatte of Mazuere.
St. Anthony-Pear.
The Suiſſe with red, green, and yellow Cheeks.
The Greening.
The Valladolid.
The Winter Clown.

In February and the other following Moneths till new ones.

BEzy.
The latter Bon-Chreſtien.
The great Chreſtien.
Calo Rozat.
The Gallon Oak-Pear of ſeverall ſorts.
The double Bloſſom Pear.
Gaſtelier.
The great Kairville.
Liquet.
The long-liv'd Pear.

The

The Long green pear.
The Musk pear.
The Parmein.
The Winter Virgin.
Rille.
The Winter Saffran pear.
The peerleſſe pear.
The Thoul pear.
The great Found pear.
The little Found pear.
The Vignolettes.

Rath-ripe Apples.

Danquelles.
The White Calvil. } Queen Apple.
The Cleer Calvil. } Queen Apple.
The red Calvil. } Queen Apple.
White Camoiſe.
Carmagnolles.
The tender Cheſnut.
The Clicquet, or Rattle Apple.
The ſingle Short-Start.
Red Short-ſtart.
The great Cuſhion Apple.
Round Cuſhion Apple.
Long Cuſhion Apple.

The Apple of Hell, or black Apple.
The Scarlet Apple.
The Spicing.
The May-Flower.
The Raſpis Apple.
Giradottes.
The Frozen Apple.
The great-ey'd Apple.
The Jacob Apple.
Lugelles.
Magdalene.
The Minion.
The Snow Apple.
Our Ladies Apple.
The Oblong Liſſee.
Orgeran.
Paſſepommes or Hony meal of ſeveral kindes.
Pommaſſes.
The white Rambourg.
Red Rambourg.
The haſty Reinette or Pippni.
The Royal.
The Dewy Apple.
The large red of September.

The

The ſoft red.
The St. John of two ſorts.
The cluſtred Apple.
The Vignan Court.
The March Violet.

Keeping Apples.

THe great, and ſmall Apis, or Appius Claudius.
The Apioles.
The Parſly Apple.
Babichet.
The great white Apple.
The Icy white Apple.
The Little-Good.
The white Apple of Bretagne.
The red Apple of Bretagne.
The Cardinal.
Camueſe, or Flat Snout.
Winter-Cheſnut.
The Citron-Apple.
The Coqueret of ſeveral ſorts.
Hard Short-Start.
Red Short-Start.

Ruſſet

Ruſſet Short-Start.
Douettes.
The Bretagne Cloth of Gold.
The Stranger.
White Fenouill.
Red Fenouill.
The Yron Apple.
The great belly'd Woman.
The High-good.
Hurluva.
Jayet.
The Judea Apple.
Malingres, or Maligar Apple,
Mattranges.
Winter Paſſe-Pommes, or Hony-
Meal.
The Pigeonnet,
Pear-Apple.
The Raeſlee.
The Reinet of Auvergne.
Pippin of Maſcons.
The Grey Reinet.
The Flat Reinet.
Robillard.
The Winter Reed.
The Roſe Apple.

The Apple without Bloſſom.
Health.
The Seigneur.
The Vermillion.

Plums early and late:

Abricots.
Abricotines.
Amber.
The great Appetite.
Beſſonne or Twin-plum.
All Saints, white.
Bloſſes.
Good at Chriſtmas.
Prunella of Provence.
Citron Prunellas.
White Cherry-plum.
Red little Cherry-plum.
Round Citrons.
Pointed Citron.
Pigeons Heart.
Cypres.
Almond.
The White Damask.

Great

Great double Damask.
The latter Grey Damask.
The hasty black Damask.
Musky Black Damask.
The Violet Damask.
White Date.
Red Date.
Great Dattille.
Datilles.
Black Diapred.
White Diapred.
The Escarcelle.
The double Flower.
High Good.
Great Imperial.
Round Imperial.
Joinville.
Joraſes.
Green Peaſcod.
Maximilian.
Merveille, or Balſam plum.
Mirabolans.
Mirabelles.
The Looking-Glaſſe.
The Egge Yolk.
Yolk of Bourgogne. Mon-

Monſieurs Plum.
Montmiret.
Musk
The Paſſe for Velvet of Valency.
White
Black
Red } Perdrigon.
Late
Green
Great Violet.
Poictron.
Small Grape Plum.
Queen Claudia.
Cocles Kidney.
Roche Corbon.
Roman.
Latter Round.
King of Breſſe.
Little St. Anthony.
St. Catharine.
St. Cir.
The White St. Julien.
Black St. Julien.
Huge Saluces of two ſorts.
The Plum without Stone.
Simiennes. Black

Black Trudennes.
Red Trudennes.
The Vacation Plum.
The black Vintage.
Verdach.

Peaches.

GReat Alberges.
Small Alberges.
Alberges of Province.
Aubicons.
Almond Peach.
Amber Peach.
Angelicks.
White forward Peach.
Yellow forward Peach.
Great Brignons of Bearn.
Musky Brignons.
Cherry Peach.
Corbeil Peaches.
Winter hard Peach.
Double-Flower Peach.
Gallion Peach very fair.
Yellow Pavie.
Magdalen Pavie.

Magdalene Peach.
White Mircoton.
Yellow Mircoton.
Mircoton of Jarnac.
Nutmeg Peach.
Parcouppes, or Gashed Peach.
Pau-Peach.
Prune-Peach.
Pavies-Raves.
Peach-Rave.
Persiques.
Persilles, or Parsly Peach.
Rossan peach.
White Scandalis.
Black Scandalis.
Yellow peach.
Troy peach.
The Fromentee peach.
The Violet peach.

Cherries, Heart-Cherries, &c.

BIgarreaux.
Red Cherrie.
White Cherrie.

Double

Double Bloſſom Cherrie.
Heart-Cherrie.
Preſerving Cherry, great.
Sweet Guin Cherries.
White Guin Cherries.
Black Guin Cherries.
Merizettes.
Double Bloſſom Merizier.
Mountmorency Cherry, Short ſtalk.
Rath-ripe: or May.
Trochets cluſtred, or Flanders Cherrie.
The All Saints Cherrie.

Figs,

WHite Figs.
Bourjaſſotes.
Bourno-Saintes.
Flower-Fig.
Gourravaund of Languedoc.
Merſeilles Fig.
White Dwarfe.
Violet Dwarfe.
Violet Fig.

Oranges.

Oranges.

Bigarrades.
China-Orange.
Spaniſh
Genoa
Portugall
Province } Orange.

Limons and Citrons.

Limonchali.
Limoni Cedri.
Limoni Dorſi.
Limoni of Granta.
Sweet Limons.
Pommes D' Adam.
Poncilles.
Spada Fora with Laurel leaves.

Other curious Trees.

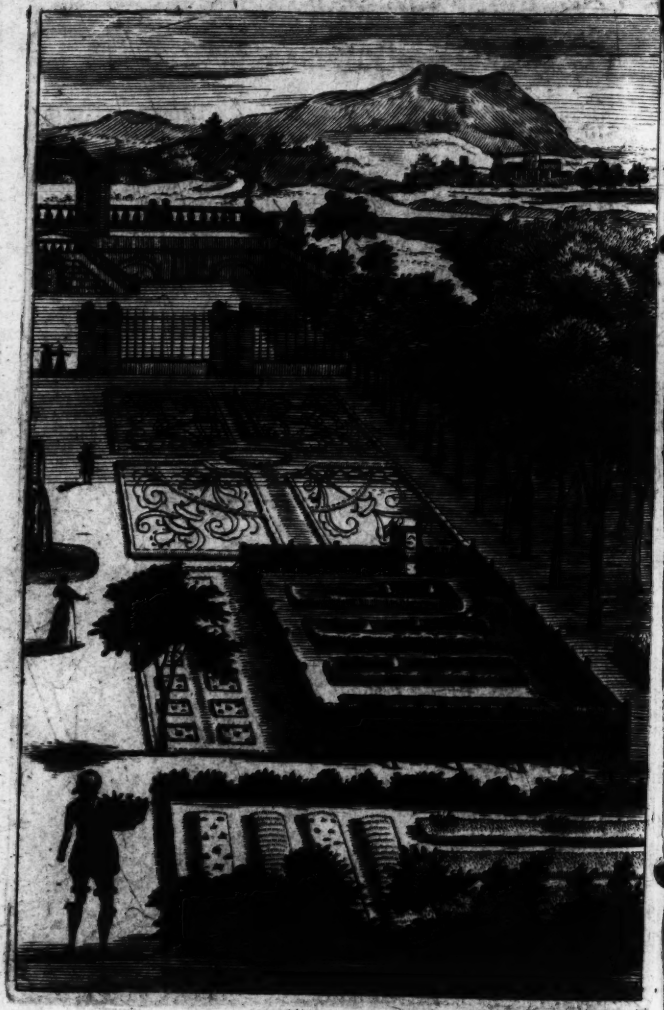
Arbutus.
Azarollier, or Neapolitan Medlar.
Carob-

Carob-tree.
Cornelian.
Jujuba.
Mirabolans of Africa.
Medlars without Stone.
Piſtachia.
Berberies without Stone.

READER,

IF in this *Catalogue* of *Fruits*, I have either miſtaken or omitted many of the true *Engliſh* names, it is becauſe it was a *Subjection* too inſupportable: and beſides the *French Gardiners* themſelves are not perfectly accorded concerning them; nor have our *Orchards*, as yet, attained to ſo ample a *Choyce* and univerſal, as to ſupply the deficiency of the *Dictionary*.

THE



THE SECOND TREATISE.

SECTION I.

Of Melons, Cucumbers, Gourds, and their Kindes.

SINCE *Melons* are the moſt precious Fruits that your *Kitchen Garden* affords, I think it moſt proper to diſcourſe of them in the *Front* of this *Chapter*, & inſtruct you how you ought to govern them in this our *Climate*, for which alone, I have *calculated* all theſe obſervations paſſing by thoſe which (differing from ours) may poſſibly fill you with doubt, ſhould I confound you with the manner how they order them in the hotter *Countreyes*, different from ours, more temperate, and cold in reſpect to theſe delicate fruits. *Melons.*

Seeds. In order to this intention of ours, which is, that we may have them excellent: You must diligently enquire after the best *seeds*, such as you may procure out of *Italy*, from *Lions*, *Tours*, *Anjou*, *Champagne*, and other places, where men emulate one another who shall have the best *Melons*. Also to have of all the kindes, *Sucrin*, *Morin*, *Melonnes*, *Grenots*, white, wraught, or Embred'red, Ribb'd, and others, even to the locking up of those *seedes* whose *fruite* has pleased you; for some affect them of one *tast*, which another will reject, and hold worth nothing. One loves to eat them a little *greene*, another would have them very *ripe*. And therefore you shall furnish your self with such *kindes* as are most agreeable to your *tast*, and as thrive and ripen best in your ground, which is the thing you must chiefly respect; for oftentimes there comes such raines from *August*

guſt as vterly ſpoyl them; depriving them both of *odour*, *ſavour*, and *colour*, filling them ſo with *water* that they are not to be eaten, and ripening them ſo *altogether*, that they are only fit to be given to *horſes*, who extreamly affect them; In briefe, theſe *rains* ſpoyl, and vtterly deſtroy your *Maloniere*, where you have beſtowed ſo much care, and the paines of five or ſix moneths are loſt, without gratifying you with the leaſt of your hopes; and therefore you ſhould endeavour to have them *early* that you may prevent theſe inconveniences.

In thoſe *Countryes* where they raiſe great ſtore with little trouble; but plant them in the open ground, as we do *Calibages*, as ſoon as the *rains* come, they give over eating them, and think them as bad as *poyſon*.

To begin then your *Maloniere*, or Melon Plot, you ſhall chooſe a Plot.

place in your *garden* the most secured from pernicious *winds*, which you shall close in with a *Reede-hedge* handsomely bound in *Pannells*, which you shall set up with sufficient stakes or posts fixed in the ground, and sustained, lest the windes overturne them: To this Enclosure you must make a door, which you shall keep under lock and key, that none molest your *Plantation*; and particularly to keep out *women-kinde* at certaine times, for reasons you may imagine.

Figure The *Figure* at the *Frontispiece* of this treatise, will easily instruct you in what manner you should incloſe your *Melon* ground.

In this *Parke*, which may be of what extent you think good, you shall make *beds* of *horse-dung*, such as you have provided the *winter* before and heaped up together in some place neer your *Melonniere*, as fast as it is throwne forth of the stable.

About

About *midd-February* you ſhall begin to prepare a *bed* for the ſeeds, taking *dung* hot from the ſtable, and of that of your foreſaid heape, mingling them together, that the heat of the freſh may communicate it ſelf to the other. Seaſon.

Make your *Bed* the whole length of your *Melon* ground, four foot *large* leaving a *path* about it of three foot *wide*, that you may have place to put *hot dung* when you perceive the *bed* to languiſh, and that it begins to coole overmuch. Beds.

This *bed* handſomly made, and *trodden* with the feet to excite the heat, you muſt cover the top of it with (neer four inches thick) of excellent mould, or rather with that rich ſtuff, which comes from a laſt years *bed* mingled with a little of the pureſt mould you can procure: This *compoſition* you muſt ſpread, keeping a board to the ſide and *margent* of the *bed*, and clapping

the earth down with your hand against the board, to render it the more firme and even.

Your *Bed* thus prepared, of about a *yard* high you shall suffer to repose till it has passed its greatest heats; which may continue two or three dayes, more, or lesse, according to the *temper* of the season.

The extreamity of heat past (which you shall discover by the sinking of the *bed* and by examining it with your finger) you will easily judge if it be well *qualified* for your *seed*: For if you cannot suffer your *finger* in it, it is yet too *hot*, and it ought to be but *tepid*, but not quite cold, in which case, you must *heat* it again by applying new made *dung* immediately to the sides of your *bed* in the passage about it, as I before have described.

The *bed* in perfect temper, and your *seeds* steeped in good *wine-Vinegre*, or *Cow-milk* eight and fourty

ty howers, every *species* apart by themselves: You shall *sowe* them at one *end* of your *bed*, reserving the rest, for the other *seeds* whereof I shall speak hereafter.

Sowing. Draw then upon your *Terras*, narrow *furrowes* with the point of your finger quite crosse your *bed*; But let the lines be *six inches* asunder, and as even as you can, which you may facilitate with the help of a Rule.

Upon every of these *lines* make three holes in the earth or *Terras*, joyning your *fingers* together in fashion of a *hens-rump*, and in each of these *holes* put three or four *Melon-seeds*, all of a sort.

Upon the *Intervalls* 'twixt the lines, which I advised you to leave, you may sow *Lettice-seeds* for early sallets, in other *Chervill*; And you may *fringe* the whole *bed* about with *purslaine*; for these herbs will be very forward, and are to be ta-

ken up very young, leaſt they ſuffocate your *Melon-plants*, but this will ſpare you a *weeding*, and will be a kind of *dreſſing* to them alſo.

Covering. Be carefull to cover your *Bed* every *night*, and when the weather is *bad*, with *hurdles* made of *ſtraw*, or cloſe *matts*, which are to be ſupported with *ribs*, and *arches* of *poles* or ſmall *rafters* layd croſſe into *forkes* fixed in the ground, at the ſides of the *Bed*.

You ſhall not approach theſe *Coverings* neerer then four inches to your *bed*; if it happen to *freez* or *ſnow*, you ſhall then fill the whole *vacuum* with freſh and new drawn *dung*, till the weather be more kind.

But if your *ſeeds* burn, by reaſon of the too great heat of your *bed*, (which you ſhall ſoon perceive, for they ought not to be long in the ground) you ſhall *ſow* them all over again, and heat the *Bed a new* by

by the sides, with hot *dung*, as you have been taught.

Season. The perfect *season* to sowe *Melon-seeds*, is in the *full* of *February*.

When your *plants* begin to peep you shall cover them with pretty large *Drinking-Glasses*, leaving a little passage for the *Ayr* 'twixt the *Glasse* and the *Earth*, least otherwise, they suffocate and *tarnish*.

Thus you shall let them grow to the fourth or sixth *leafe* before you remove them.

Transplanting. They are *Transplanted* after four several fashions. *First* upon the *Beds*, which you must prepare at the side of this *Genial bed*, and all together: Make *holes* in the middle of these *beds* four foot asunder, and in each of these *holes* put in half a *bushel* of excellent rich mould without making your whole *bed* of it, and in *this*, you shall *Transplant* your *Melons*, taking them dextrously from the *Nursing-bed* with a good *clod* of earth about

the *roots*. In the *Evening* about *Sun-set* will be the most convenient time for this purpose, and if it may, let it be after a fair day, for it will much improve your *plants*.

This done, shelter the beds from the *sun* for three or four dayes following, but you must water them from the *first* day of their planting that they may take hold and *spring* the sooner.

Then you shall cover them with wider *glasse Bells* till the *fruit* be big, and indeed, as long as the plant may be contained under it, leaving it a little *ayr* twixt the *Bell* and the *bed* for fear of choaking the Plant, unlesse the bell have a hole at the top, which you may stop at night.

From ten in the *Morning* till four in the *Afternoon*, you may take off the *Bells*, to accquaint them with the *ayr* and fortifie your *Melons* against unseasonable weather, but

you

you must *cover* them again in the *Evening*.

There sometimes happen such *storms* of *hail* as crack all the *Bells*, and to prevent this, some are provided with *covers* made of *straw* of the same shape, to clap over the glasses at night, to prevent this accident. Stormes.

Others make *Bells* of *Earth*, but I do no way approve of this invention, for it is not possible that the *sun* should sufficiently penetrate this *earth*, as it doeth the *Glasse*: They may pretend them for the *night* onely and to pervent *hayl*, and that indeed with better reason. Bells.

If you perceive your plant to languish, and not improve, water it within halfe a foot of its roote, with water where in *Pigeons* dung has been steeped.

Your *Melons* now reasonable strong, choose out the *prime* shoots (which will be in number equal to your *seeds*) the rest you must Pruning

geld

gueld and prune off, and when you perceive three or four *Melons* knotted upon one ſhoot, you ſhall *ſtop* that *vine* pinching a knott *above* that of the *fruit*, then extend all the other *ſhoots* of your *plants*, ſpreading them upon every part of your *Bed*, that they may nouriſh the *fruit* with more eaſe; which when it is grown as big as your *fiſt* you ſhall forbear to *water* any longer, unleſſe it be in ſome exceſſive dry ſeaſon, when you perceive the leaves burne, and that the *plant* it ſelf *ſcorches*; in ſuch caſe, you may refreſh every languiſhing *foot* with a little water.

You muſt place a *Tyle* under every *Melon*, the better to faſhion them, and advance their *maturity* by the reflection of the *ſun* from it, and this is a thing which cannot be ſo well upon a *dung-bed*, (in which ſome *Tranſplant* and force them) beſides they will be much *Dryer*, and

and leſſe participate of the loathſome *quality* of the *dung*.

You ſhall never ſuffer any ſmall new *ſhoot* or *ſtring* to draw away the *Sap* from your leading plant, but *nip* it off immediately, unleſſe it be that your *fruit* lies naked, and too much expoſed, and that it ſtand in need of any leaves to *accelerate* its growth & preſerve it in temper.

The ſecond *Method* of *Tranſplanting Melons*, is to make, neer the end of *ſummer*, trenches of about 2 foot deep, and four foot large, (as they do in *Anjou*) leaving a ſquare of three foot between each of them, to caſt the *mould* upon, which you muſt form into a *ridge* ſomewhat round, in form of an *Aſſes-back*, by which name the French call them. Then you ſhall fill the *trench* with good *dung*, and very rotten *earth*, *ſcourings of ditches*, which has laine two or three years *mellowing* in the raines and froſts. Tranſplanting.

Then

Season. Then in *March* when the *Winter* has sufficiendy ripened the foresaid earth, you shall stir and mingle that which lyes in the *ridge* with the *ditch-scouring* adding to it *new dung* well consumed, and so fill up your *trenches* with this mixture, and let it be kept well weeded till the season that you *transplant* your *Melons* on it, as I have before instructed you.

Transplanting. There is yet a *third* fashion a great deale more easy then this, and which I have found as successfull, as any of the former two, and which hath afforded me store of excellent and high tasted *Melons* every year, (but attribute the principall cause of it, to the goodnesse of my *soil* which is *Sandy*, but richly *improv'd* by a long *cultivation.*) There is no more difficulty in the business, then to give the ground three or four dressings *before* and *after Winter*, and at the time of *Transplanting* to make

make *pits* in the middle of the *beds*, which you muſt fill with a *buſhell* of the mould, and halfe *dung*, of an old *hot-bed*, and in this to ſet your *plants* after the manner I have taught you.

There are a world of curiolities in tranſplanting of *Melons*, ſome place them in veſſells of earth, pierced full of holes, and filled with excellent mould, and ſo change their beds when they are over chilled, others in baskets of the ſame ſhape, and ſome again, are ſo nice about them as would weary the moſt laborious Gardiner.

Watring. If during the exceſſive *heats* you perceive that your *Melons* ſuffer for want of refreſhment, and *ſcald* (as they term it) it will be good to to afford a watring to every *root*, but this only in caſe of extream neceſſity, and very rarely.

Gathering. To know when your *Melon* is fit to be *gather'd*, you ſhall perceive him to be ripe when the *ſtalke* ſeems

as

as if it would *part* from the *fruit*, when they begin to *gild* and grow Yellow underneath, when the small *ſhoot* which is at the ſame knot *withers*, and when approching to the *fruit*, you be *ſaluted* with an agreable *odor*. But ſuch as are accuſtom'd, and frequent the *Melonieres* judge it by the *eye*, obſerving only the change of their *colour* and the intercoſtal yellowneſs, which is a ſufficient *index* of their maturity.

Thoſe *Melons* which are full of *Embrodery* and *Characters* are commonly twelve or fifteen dayes a faſhioning, e're they be perfectly ripe. The *Monins* grow yellow ſome days before they be fit to gather.

For their *gathering*, let it be according as they *turne*; If to be conveyed far off you ſhall gather him inſtantly upon his firſt change of *colour*, for they will finiſh their ripening by the *way*. But if he be *ſpent* immediately, gather them

through

thrrough-ripe, putting them into a *bucket of Water* drawn new out of the well, and let them refreſh themſelves there, as you would treat *bottles of Wine*, ſince comming newly from the *Melonieres*, they are *ſun-heated*, and nothing ſo quick and agreable to be eaten.

Others which you muſt gather as faſt as they *ripen* may be layd upon a *board* in ſome *coole* place, and *ſpent* according to their *maturity*.

You ſhall remember to leave the *joynt* which holds to the *ſtalk* of every *Melon*, with two or three *leaves* for *ornaments*, and be carefull not to break off the *ſtalk*, leaſt the *Melon* languiſh, (as a *cask* of Wine *unbunged*) and looſe the *richneſſe* of its guſt.

You muſt not think it much to *viſit* your *Meloniere* at the leaſt *four times* a day when your *Melons* begin to ripen, leſt they paſſe their

Viſiting and care

prime

prime, and lose of their *tempting*, becoming *lank* and flashy.

Choice. To choose a perfect good *Melon* it must neither be *too green* nor *over-ripe*; let him be well *nourished*, and have a *thick* & *short stalk*, that he proceed of a *Vigorous plant*, not *forced* with too great heat, *weighty* in the *hand*, firme to the *touch*, *dry*, and of a *Vermilion hue* within. Lastly that it have the flavor of that pitchy mixture wherewith seamen dresse their cordage.

Seeds. Remember to reserve the *seeds* of all such *Melons* as you found to be excellent and the most early, (as before I advertis'd you) preserve them carefully, taking those which lodged at the sunny side, they are better at two or three years old then at one.

Cowcumbers. Cowcumbers are sown and raised upon the same *bed*, and at the same time with *Melons*; having before *imbibed* the *seeds* in either *cow* or *breast milk*.

milk. There are of *white* and *green*, which they call *Parroquets*: You ſhall forbear to gather ſome of your faireſt, whiteſt, longeſt and earlieſt *fruit*, but leave them for *ſeed*, letting them ripen upon their own *ſtalks* as long as the *plant* continues, which will be till the firſt *froſts*: As for the *Parroquets*, they may all be *ſpent*, ſince the *ſeeds* of the white *Cucumbers* do ſufficiently *degenerate* into them.

They are *tranſplanted* alſo as *Melons* are both in *beds* and in open ground, but they muſt be exceedingly *watered*, to make them produce abundantly; The *vines* and ſuperfluous ſhoots muſt be *guelded*, the *falſe flowers* which will never *knot* into *fruit* are to be nipped off.

The firſt colds bring the Mildew upon them, which is when the leaves become white and mealy, a ſigne that they are neer their deſtruction.

Gather them according to your

ſpend-

ſpending, for they will grow bigger every day, but withall, *harder*, and the *ſeeds* more *compacted* renders the fruit leſs agreeable to the taſt: They are then in *perfection* a little before they begin to grow yellow.

Pumpeons. *Pumpeons* are raiſed alſo upon the *hot-bed*, and are removed like the former, but for the moſt part upon plain ground: being placed in ſome ſpacious part of your *Garden* becauſe their *ſhoots* and *tendrells* ſtraggle a great way before they *knot* into fruit.

Tranſplanting. When you *tranſplant* them make their *pits* wide enough aſunder, twelve foot or there about, and lay two *buſhells* of rich *ſoyle* to every *plant*; becauſe of the ſtrength of the *plant*; *Water* them abundantly.

Garhering. The time of *gathering* them is in their perfect *maturity*, which is about *Auguſt*, nor do they ſpoyl at all by lying upon the earth, but become daily *riper* by it.

When

When the first *cold* begins to come, *gather* them in a Morning and heape them one upon another, that they may drie in the *sun*, and afterwards carry them into some temperate *Roome* upon *boards*, where let them ly without *touching* one another: above all, preserve them from the *frost*, for that will immediately perish them.

If you have plenty, and abound, you may put it into your ordinary *House-hold bread* or that of your owne *table*. But first you must *boyle* it after the same manner as you prepare it to *Fry*, only a little more *tender*, then drain the water from it, and wet your *flower* with this *mash* and so make your bread. It wil be of better colour, and better relish being a little *Dow*, and is very wholesome for those who stand in need of refreshment.

There is a small kind of *Pumpeon* which knots into fruit neer the foot with-

without trailing, and bears abundantly: they must be *guelded* leaving none but the faireſt.

Poitirons * a kind of round Pumpeon or Citro-vill.

* *Potirons* white and coloured, *Prieſt-capps*, *Spaniſh trumpets*, *Gourds* and the like, are to be order'd as you doe *Pumpeons*, with this only *difference*, that ſome of them would be *ſtalked*, and not ſuffered to *ramp* upon the ground.

Seed.

The *ſeeds* of theſe, as alſo of *pumpeons* are to be ſaved, as you ſpend their fruite, but it muſt be carefully cleanſed and dried in the *air*, and ſecured from *mice* which devour theſe ſeeds as well as thoſe of *Melons* and *cowcumbers*.

SECT

SECT. II.

Of Artichocks, Chardons, and Asparagus.

THe *Artichock* is one of the most excellent Fruits of the *Kitchen Garden*, and recommended not only for its goodnesse, and the divers manners of *cooking* it: but also for that the fruit continues in *Season* a long time. Artichokes

Of these there are *two sorts*, the *Violet* and the *Green*. The *Slips* which grow by the sides of the old *Stubs*, serve for *Plants*, which you must set in very good ground, deep dunged, and dressed with two or three manures.

When the *Frosts* are entirely past, in *April* you shall plant the *Slips*, having separated them from the *Stem* with as much root as you can Planting.

can, that they may *take* the more eaſily, and if they be ſtrong enough, they will bear *Heads* the *Autumn* following.

You ſhall plant them four or five foot diſtant one from another, according to the goodneſſe of the *Soil*; for if it be *light* and *ſandy*, you may plant them cloſer; if it be a ſtrong ground, at a greater diſtance to give *ſcope* to the *leaves*, which with the *fruit* wil come fairer and bring forth more double ones.

They ſhall need no other *Culture* before *Winter*, then to be dreſs'd and weeded ſometimes.

You ſhall cover them in *Winter* to preſerve them from the *Froſt*; and to do this, they order them after divers manners; ſome cutting all the *Plants* within a foot of the ground, and gathering up the reſt of the leaves, (as they do to *blanch Succory*) think it ſufficient to make it up in form of a *Mole-hill*, leaving out

out at the top, the extreams of the leaves, about two fingers deep to keep the *Plant* from suffocating; and then covering them with long dung preserve them thus from the *Frosts*, and hinder the rain from rotting them.

Others make *trenches* 'twixt two *ranges*, and cast the *earth* in long bankes upon the *plants*, covering them within two fingers of the *topps*, as I shewed you above: And there be some which onely put *long dung* about the *plants*, and so they passe the *winter* very well: All these severall fashions are good, and every man abounds with his particular reason.

Onely be not over *early* in earthing them, least they grow rotten, but be sure that the great *frosts* doe not prevent and surprise you, if you have many to govern. If you desire to have fruit in *Autumne* you need onely cut the *Stemm* of such as have borne fruit in the *spring*, to hinder Earthing.

them from a second shoot. And in *Autumn* these lusty *Stocks* will not faile of bearing very faire *heads*, provided that you *dresse* and *dig* about them well, and *water* them in their necessitie, taking away the *Slips* which grow to their *sides*, and which draw all the substance from the *plants*.

The *Winter* spent, you shall uncover your *Artichockes*, by little and little, not at *once*, least the cold *ayr* spoyl them, being yet tender, and but newly out of their warm *beds*: and therefore let it be done at *three times*, with a four dayes *interval* each time, at the *last* whereof, you shall dresse, dig about and trim them very well, discharging them from most of their *small slips*, not leaving above three of the strongest to each *foot* for bearers.

Chard. To procure the *Chard* of the *Artichocks* (which is that which growes from the rootes of old *plants*) you shall

ſhall make uſe of the old *ſtemmes* which you do not account of. For it will be fit to renew your whole *plantation* of *Artichocks* every *five-year*, becauſe the *plant* impoveriſhes the earth, and produces but ſmall fruite.

The firſt *fruites* gathered, you ſhall pare the *plant* within halfe a foot of the ground, and cut off the *Stemm* as low as you can poſſible; and thus you will have luſty *ſlips*; which grown about a yard high, you ſhall bind up with a *wreath* of long *ſtraw*, but not too cloſe, and then *inviron* them with *dung*, to *blanch* them. Slips.

Thus you may leave them till the great froſts before you gather them, and then reſerve them for your uſe in ſome *Cellar* or other place leſſe cold.

But it is beſt to gather them from time to time as you *ſpend* them, beginning with the *largeſt*, and ſparing Gathering

rhe reſt, which will ſoon be ready, having now all the nouriſhment of the *plant.*

Spaniſh Chardon. The *Spaniſh Chardons* are not ſo dilicate to govern, as thoſe of the *Artichocke*, nor produce they *chards* ſo ſweet and tender: they are to be tyed up after the ſame manner to make them white.

They ſpring of *ſeeds*, and are *tranſplanted* in *ſlips*. The flowers of theſe *chardons* which are little *violet colour'd beards*, being dryed in the *Ayr*, will ſerve to *turne milk* withall, and make it *curdle* like *rennett*: The *Spanyard* and *Languedociens* uſe it for that purpoſe.

Aſparagus *Aſparagus* are to be raiſed of *ſeeds* in a *bed* a part, the ground prepared before with divers *diggings*, and well *dunged*: at the end of two years you may take up the rootes and *tranſplant* them.

To lodg them well, you muſt make *trenches* four foot large, and

two

two in depth (leaving an intervall of four foot wide 'twixt the *trenches* to caſt the mould on which you take out of them) and make them very *levell* at bottom, the earth caſt in round banks on both ſides, beſtow a good dreſſing upon the bottoms of your *trenches* mixing the *mould* with fine rich *dung*, which you muſt lay very even in all *places*. This done, plant your *Aſparagus* by *line* at three foot diſtance, placeing two *rootes* together: You may range the firſt at the very edg of the *trench*, for that when you dig up the *Allyes*, you may in time reduce them to a foot and a half wide, caſting the earth upon the *quarters*, and then cutting above a foot large on either ſide of your *aſpargus*, where the earth was heaped up, your plants will ſhoot innumerable *roots* at the ſides of the *Alleys*.

You ſhall *plant* a third *range* in the midſt between the *two* which

we have named. It will be expedient to place them in *Crosse squares*, that the *rootes* being at a convenient distance they may extend themselves through all the bed.

Some *curious* persons put *rammshorns* at the bottome of the *trench*, & hold for certaine, that they have a kind of *Sympathie* with *Asparagus*, which makes them prosper the better, but I refer it to the experienced.

Dressing. They will need *dressing* but three times a year. The first, when the *Asparagus* have done growing: The *second* at the beginning of *Winter*; and the *last*, a little before they begin to *peep*: At every one of these *dressings*, you shall something fill, and advance your *beds* about four fingers high with the earth of your *Allyes*, and over all *this* spread about two fingers thick of *old dung*.

Three years you must forbear to *cut*, that the *plant* may be strong, not stubbed, for otherwise they will

will prove but ſmall. And if you ſpare them yet four or five years longer, you will have them come as big as *leeks*, after which time, you may *cut* unceſſantly, leaving the laſt to bear *ſeed*, and that the plant may fortifie.

During theſe *four years*, obſerving to give them the ſeverall *dreſſings*, as I have declared, your *bed* will fill, and your *paths* diſcharged of their *mould*, you may dig them up, and lay ſome rich *dung* underneath.

You know that the *plants* of *Aſparagus* ſpring up and grow perpetually, and therefore when the mould of your *Alleyes* is all ſpent upon the *beds* you muſt of neceſſity bring earth to ſupply them, laying it upon the *bed* in ſhape like the *lid* of a *trunck* otherwiſe they will remaine naked, and periſh.

When you cut your *Aſparagus*, remove a little of the *earth* from a- Cutting.

bout them, leſt you wound the others which are ready to peep, and then cut them as low as you can conveniently, but take heed that you do not offend thoſe that lye hid, for ſo much will your detriment be, and it will *ſtump* your plant.

Such as you perceive to produce onely *ſmall ones*, you ſhall *ſpare* that they may grow bigger, permitting thoſe which ſpring up about the end of the *ſeaſon* in every *bed*, to run to *ſeede*, and this will exceedingly repayr the hurt which you may have done to your plants in reaping their fruit.

SECT. III.

Of Cabbages and Lettuce of all ſorts.

Cabbage. THere are ſo many ſeverall ſorts of *Cabbages*, that you ſhall hardly reſolve to have them all in your

Garden

Garden, for they would employ too great a part of your ground, and therefore it will be beſt to make choyce of ſuch as are moſt agreable to your *taſt*, and that are the moſt *delicate* and eaſieſt to boyle, ſince the *ground* which produces them, & the *water* which boyles them, renders them either more or leſſe excellent.

We have *ſeede* brought us out of *Italy*, and we have ſome in *France*, thoſe of *Italy* are the *Coleflower*, thoſe of *Rome*, *Verona*, and *Milan*, The *Boſſe*, the *long Cabbage*, of *Genoa*, the *curled* and others. Seed.

In *France* we have the ordinary *headed Cabbage* of ſeverall ſorts, and ſome that do not *head* at all, and therefore I think it neceſſary to treat here particularly of them all, as briefly as I can.

I will begin with *Coleflowers* as the moſt precious: They bring the *ſeede* to us out of *Italy*, and the *Italians* receive it from *Candia* and Coleflowers.

Seed. other *Levantine* parts, not but that we gather as good in *Italy* and *France* also; but it dos not produce so large a *head*, and is subject to *degenerate* into the *bosse cabbages*, and *Nauets* and therefore it were better to furnish one self out of the *levant* either by some *friend*, or other *correspondent* at *Rome*: The *Linnen Drapers* and *Millaners* of *Paris* can give you the best directions in this affaire which *traffick* in those places, *Linnen*, *Lace*, and *Gloves*.

To discover the goodnesse of the *seed* (which is the newest) it ought to be of a lively *colour*, full of *oyle*, exactly round neither *shrivled*, *small* or *dried*, which are all *indications* of its *age*, but of a *broun hue*, not of a *bright red* which shews that it never ripened kindly upon the stalke.

Sowing. Being thus provided with good *seede*, sow it as they do in *Italy* or *France*. The *Italians* sow it in *cases* and shallow *tubes* in the full *moon* of *August*.

Gust; It comes speedily up, and will be very strong before *Winter*; when the *Frosts* come *remove* them into your *Cellar*, or *Garden-house*, till the *Spring*, and that the *Frosts* are gone, and then *transplant* them into good mould; thus you shall have *white*, very fair *heads*, and well conditioned before the great heats of *Sommer* surprize them.

The *Italians* stay not so long, as till their *heads* have attained their utmost growth, but pull them *up* before, and lay them in the *Cellar*, *interring* all their *roots* and *stalks* to the very *head*; ranging them side by side and shelving, where they finish their *heads*, and will keep a long time; whereas if they left them abroad in the ground, the heats would cause them run to *seed*.

The *French* are satisfyed to have them by the end of *Autumn* keeping them to eat in the *Winter*: not but that (being early raised) they have

have some which *head* about *July*; but the rest grow hard and tough by reason of the extream heat, and improve nothing for want of moysture, producing but small and trifling *Heads*, and most commonly none at all. And therefore I counsel you to sowe but a few upon your first *Bed* in the *Meloniere* thinly, sowing them thinly in *lines*, four fingers asunder, and covering them with the mould: Two or three ridges shall abundantly suffice your store.

Towards the end of *April*, when your *Melons* are off from their beds and *transplanted*, you may renew your sowing of *Coleflowers*, (as you were taught before) these will *head* in *Autumn*, and must be preserved from the *Frosts*, to be spent during the *Winter*.

Removing. You must stay before you remove them till the leaves are as large as the *Palme* of your hand, that they may

may be ſtrong, Pare away the *tops* of them, and earth them up to the very *necks*, *that is*, ſo deep that the top leaves appear not above three fingers out of the ground, or to be more *intelligible*, you ſhall interre them to the laſt and upmoſt *knot*; Moreover you muſt hollow little *Baſins* of about half a foot *Diameter*, and four fingers deep at the foot of each *ſtalk*, that the moyſture may paſſe directly to the *Root* when you water them, it being unprofitably employed elſewhere.

Tranſplanting.

The juſt *diſtance* in *tranſplanting* is three foot aſunder; two ranges are ſufficient for each *Bed*: But be careful to keep them weeded and dug as often as they require it, till the *leaves* cover the ground, and are able to choke the weeds that grow under them.

If you make *Pits* in the places where you remove them, and beſtow ſome

some good soil (as I described in *Melons* and *Cucumbers*) they will the better answer your expectations, for they will produce much fairer heads.

Cabbage. All sorts of *Cabbages* whatever they be, must be carefully watred at first, for a few dayes after their planting that they may take the better *root*, which you shall then perceive, when their leaves begin to *erect*, and flag no longer upon the ground.

Watring.

Sowing. All kindes of *Cabbages* are to be *sown* upon the *Melon bed*, whilst the heat remains, that they may cheq and spring the sooner, sowe them therefore very *thin* in *travers* lines crosse your *Melon* bed.

In *April* you shall sowe fresh upon the same bed and place where your *Melons* and *Cucumbers* stood.

Birds. Now forasmuch as the *Birds* are extreamly greedy to devour their *seeds* as soon as they peep, because they

they bear the *husk* of it upon the tops of their leaves; I will teach you how you may preserve them. Some spread a *Net* over the *Beds*, sustaining it half a foot above the surface: others stick little *Mills* made of *Cards*, (such as Children in play run against the winde with) and some make them with thin *Chips* of *Firre*, such as the *Comfit makers* boxes are made withall, tying to the tree or *Pole* which bears it some *Feathers*, or thing that continually trembles; this will extremely affright the *Birds* in the day time, and the *Mice* in the night; for the least breath of *winde* will set them a whirling, and prevent the mischief.

Wormes.

There breeds besides in these beds a winged Insect, and *Palmer worms*, which gnaw your seeds and sprouts: To destroy these *Enemies*, you should place some small *vessels*, as beer glasses, and the like, sinking

ing them about three fingers deeper then the ſurface of the *bed*, and filling them with *water* within two fingers of the *brim*, and in theſe they will fall and drown themſelves as they make their *ſubterranean* paſſages.

Large ſided cabbages.

The *large ſided Cabbages*, ſhall not be ſowne till *May*, becauſe they are ſo tender, and if they be ſtrong enough to be removed by the begining of *July* they will head in Autumn: To my *Guſto* there is no ſort of *Cabbage* comparable to them, for they are ſpeedily *boyled*, and are ſo delicate, that the very groſſeſt part of them melts in ones mouth: If you eat broth made of them, Faſting, with but a little *bread* in it, they will gently *looſen* the belly, and beſides, what ever quantity of them you eat, they will never offend you; Briefly,

tis

tis a ſort of *Cabbage*, that I can never ſufficiently commend, that I may encourage you to furniſh your *Garden* with them rather then with many of the reſt.

Of the *white headed Cabbage*, thoſe which come out of *Flanders* are the faireſt and of theſe one of the *heads* produced in a rich mould hath weighed above *fourty pounds*. White cabbage.

Thoſe of *Aubervilliers* are very free, and a delicate meate.

There is another ſort of *Cabbage* ſtreaked with *red veines*, the ſtalk whereof is of a *purple colour* when you plant it, and they ſeem to me, the moſt naturall of all the reſt, for they *pome*, cloſe to the ground and ſhoot but few leaves before they are headed, growing ſo extreamly cloſe, that they are almoſt flat at top.

The

Red cabbage.

The *red Cabbage* should likewise have a little place in your *Garden*, for its use in certain diseases.

Perfumed cabbage.

There is yet another sort of *Cabbage*, that cast a strong *musky Perfume*, but bear small *heads*, yet are to be prized for their excellent odor.

The pale *tender Cabbages* are not to be sown till *August*, that they may be removed a little before the *winter*, where they may grow and furnish you all the winter long, and especially during the greater *Frosts*, which do but soften, mellow, and render them excellent meat.

* *A long excellent cabbage.*

They plant also all those *Italian* kindes, of which the * *Pancaliers* are most in esteem, by reason of their perfum'd relish.

Planting.

To plant all these sorts of *Cabbages*, the ground deeply trenched and well dunged *beneath*; you shall tread it out into beds of four foot large; and within a foot of the margent, you

you ſhall make a ſmall *trench*, four fingers in depth, and of half a foot large, *angular* at the bottome, like a *Plough-Furrow* new turned up: In this *Trench* (towards the Evening of a fair day) you ſhall make holes with a *Setting ſtick*, and ſo plant your *Cabbages*, ſinking them to the neck of the very tendereſt leaves; having before pared off their *Tops*. Place them at a convenient diſtance, according to their bigneſſe and ſpreading; then give them diligent *waterings*, which you ſhall pour into theſe furrowes only; ſince it would be but ſuperfluous to water the whole bed.

A man may *tranſplant* them confuſedly in whole quarters, eſpecially the paler ſort, for the froſts; but it is neither ſo commodious as in *beds* for the eaſe of watring them, nor for the diſtinction of their *ſpecies*: Be carefull to take away

all

all the dead leaves of your *Cabbages*, as well that they may looke handſomely, as to avoid the ill *ſents* which proceed from their corruption, which breeds and invites the *Vermine*, *Snaile*, *Frogs* and *Toads*, and the like which greatly endamage the *Plants*.

Seed. When their *heads* and *pomes* are formed; if you perceive any of them ready to run to *ſeede*, draw the plant half out of the ground, or tread down the *Stem*, till the *cabbage* inclines to one ſide, this will much impead its *ſeeding*, and you may mark thoſe *Cabbages* to be firſt ſpent.

For the *ſeeds*, reſerve of your beſt *Cabbages*, *tranſplanting* them in ſome warm place, free from the *winter* winds, during the greater froſts, and covering them with *Earthen Pots*, and warm ſoyl over the pots: But when the weather is *mild*, you may ſometimes ſhew them

the

the ayr, and *reinvigorate* them with the *ſun*, being carefull to cover them again in the evening, leaſt the froſt ſurpriſe them.

Others you ſhall preſerve in the *houſe*, hanging them up by their *rootes* about a *fourtnight*, that ſo all the *water* that lurks amongſt the leaves may drop out, which would otherwiſe rot them. That ſeaſon paſt bury them in ground half way the *ſtalk*, ranging them ſo neer as they may touch each other.

For thoſe which arive to no *head* you need only remove them, or leave them in the places where they ſtand, they will endure the *Winter* well enough, and run to *ſeed* betimes.

When the *ſeed* is ripe (which you will know by the drineſſe of the *ſwads* which will then open of themſelves) you ſhall gently pull up the *Plant*, drawing it by the *ſtalks*, and lay them aſlope at the foot

foot of your *Hedges* or *Walls* to dry, and perfect their maturity: but it will not be amiſſe to faſten them with ſome ſmall twig of an *Oziyer*, for fear the *Winde* fling them down, and diſperſe a great deale of the *Seeds*.

Seaſon of ſowing. In *Auguſt* you ſhall ſowe *Cabbages* to *head*, upon ſome bed by it ſelf, there to paſſe the *Winter*, as in a *Nurſery*, till the *Spring*, when you muſt plant them forth in the manner I have already taught: and by this means you will have *headed Cabbages* betimes, eſpecially provided that you be careful in well ordering them.

Inſects. There are ſeveral little *Animals* which gnaw and indammage *Cabbages*, as well whilſt they are yet young and tender, as when they be arrived to bigger growth; as a certain *green hopping Flie*, *Snails*, *Ants*, the great *Flea*, &c. The beſt expedient I finde to deſtroy theſe *Inſects*, is

is, the frequent watering, which chaces them away, or kills them: For during the great heats, you shall see your *Cabbages* dwindle and pine away, every day importun'd by these Animals.

At the *full* of the *moon* every Moneth, if the weather be fair, it is good to sowe your *Cabbages*, that you may prevent the disorders, which these *Devourers* bring upon them: and you may do it without expence, by sowing them upon the borders under your *Fruit Trees*, which you must frequently *dig*, and besides the waterings which you must bestow upon your young *Plants*, will wonderfully improve your *Trees*.

There are a curious sort of *Cabbages*, which bear many *heads* upon the same *stalk*, but they are not so delicate as the other.

When you have cut off the *heads* of your *Cabbages*, if you will not extirpate the *Trunk*, they will produce small

small *sets*, which the *Italians* call *Broccoli*, the French *des Broques*, and are ordinarily eaten in *Lent in Praise-Pottage*, and * *Intermesses* at the best Tables.

* *Small dishes of severall things which stand twixt the greater to garnish the table.*

There are almost as many sorts of *Lettuce* as there be of *Cabbages* and therefore I have ranged them together in the same *chapter*.

Letice.

For such as *harden* and grow into *heads* we have the *Cabbage-Lettuce* and a sort that beares divers *heads* upon the same *stalk*.

The *Cockle Lettuce*, the *Genoa*, *Roman* and the *curled lettuce*, which *pome* like *Succory*.

Others that grow not so *close*, as a sort of *curled lettuce* and severall other *species*: Others which must be *bound* to render them *white*, such as the *Oake-leafed*, the *Royal* and *Roman*.

Sowing.

Lettuce may be sown all the year long, *Winter* excepted: for from the time that you begin to sow them upon

upon your first *Bed* (as I have described it in the *Article* of *Melons*) to the very end of *October*, you may raise them.

To make them *pome* and *head* like a *Cabbage*, you shall need onely to *transplant* them, half a foot or little more distant, and this you may do upon the *borders*, under your *Hedges*, *Trees*, and *Palisades*, without employing any other quarter of your *Garden*. Transplanting.

During the excessive *heat* of the year, it will be difficult to make them *head*, unlesse you water them plentifully; because the *Season* prompts them to run to *seed*.

Those of *Genoa* are to be preferred before all others, by reason of their *bigness*, and for that they will endure the *Winter* above ground, being *transplanted*; or you may make use of them in *Pottage*, and for that they furnish you with heads from the very end of *April*.

For ſuch as do not come to *head* at all you need only ſow them, and as they *ſpring*, to *thin* them (that is *extirpate* the ſupperfluous) that thoſe which remain may have ſufficient ſcope to *ſpread*: ſome *tranſplant* them, but it is loſt labour, the Plant being ſo eaſily raiſed.

Roman lettuce. The *Lettice-Royall* would be removed at a *foot* or more diſtance, and when you perceive that the plants have covered all the ground then in ſome *fair day*, and when the morning *dew* is vaniſh't you ſhall *tie* them in two or three ſeveral places one above another, which you may do with any *long ſtraw*, or *raw-hemp*, and this at ſeverall times, *viz.* not *promiſcuouſly*, as they *ſtand*, but chooſing the *faireſt* plants *firſt* to give *roome* and *ayr* to the more feeble, and by this means they will *laſt* you the longer: The *firſt* being Heading.

ing

ing *blanched*, and ready, before the other are fit to bind.

If you would *blanch* them with more expedition, you ſhall cover every plant with a ſmall earthen *Pot* faſhioned like a *Gold-Smiths Cruſible*, and then lay ſome *hot ſoyl* upon them; and thus they will quickly become white. Blanching.

Lettuce-ſeed is very eaſily gathered, becauſe the great heats cauſe it to ſpring ſooner up then one would have it, eſpecially the earlieſt ſowne. Pull them therefore up as ſoone as you perceive that above halfe of their *flowers* are paſt, and lay them a ripening againſt your *hedges*, and in ten or twelve dayes they will be drie enough to rub out their ſeed betwixt your *hands*, which being cleanſed from the *huſks* and *ordure*, preſerve, each kind by itſelfe. Seed.

SECT. IV.

Of Roots.

Roots.
Parſenp.

THe Red *Beet*, or Roman Parſnep, as the greateſt, ſhall have the preheminence in this *Chapter*. They ſhould be placed in excellent ground, well *ſoyl'd* and *trenched*, that they may produce long and fair *roots*, not *forked*; for if they do not encounter a bottom to their liking, they ſpread indeed at *head*, but have always a *hole* in the middle, which being very profound, renders them tough and full of *Fibers* to the great detriment of their *colour*, which makes them deſpiſed. And therefore, if, to avoid the expence, you do not *trench* your *Garden*, you muſt of neceſſity beſtow two *diggings* one upon another, as I ſhall here teach you, a *diminutive* only of *trenching*.

You

You muſt dig a *Furrow* all the length of your *Bed*, a full foot deep, and two foot large, caſting the earth all at one ſide, then dig another courſe in the ſame *trench*, as deep as poſſible you can, without caſting out the mould: afterwards fling in excellent *Dung*, fat and rich, which muſt lye about four fingers thick; and for this the *Soyl* of *Cows* and *Sheep*, newly made after *fothering* time is paſt, is the beſt. When this is done, dig a ſecond *trench*, caſting the firſt mould upon this *Compoſt*, and lay dung upon that likewiſe; then dig the *next*, and caſt *Soyl* upon *that*, as you did upon the *firſt*, and ſo continue this till you have *trenched* the whole *Bed*. Your laſt *Furrow* will be but a ſingle depth, for which you may conſider of three expedients, and take that which beſt pleaſes you, and which will coſt you leaſt to fill; or elſe you may

fetch the earth which you took out of the firſt *trench*, and fill it up even, ſetting your Level on, or leaving it void to caſt your *weeds* into, where they will conſume and become good ſoyl reſerving ſo much earth as will ſerve to make the *Area* of the bed even, at every dreſſing which you give it.

This manner of *good husbandry* is what I would have deſcribed before in the firſt *ſection* of the former *Treatiſe*, when I ſpake of *trenching* the ground, when I promiſed to ſhew how you ſhould better and improve your *Garden* at leſſe charge, and this I eſteem ſufficient for the raiſing of all ſorts of *pot herbs* and *pulſe*.

The *winter* intirely paſt you ſhall ſow your *Red Beets* either upon *Beds*, making holes with the *ſetting ſtick* fourteen or fifteen inches aſunder, and dropping 3 *ſeeds* into every hole, or confuſedly, to be tranſplanted, thoſe

Sowing.

those which are not *transplanted* be subject to grow forked, but those which you thus remove, grow ordinarily longer and fairer, because you will be sure to choose the *likeliest* plants.

In *removing* the *plants* you shall practise the same rule that I shewed in *Cabbages*, excepting only, that you cut not off the *tops*. Removing.

A little before the *frosts* you shall *draw* them out of the ground, and lay them in the *house*, burying their *Rootes* in the *Sand* to the neck of the *plant*, and ranging them one by another somewhat *shelving* and thus another *bed* of sand, and another of Beets, continuing this order to the last. After this manner they will keep very fresh, *spending* them as you have occasion, and as they stand, and not drawing any of them out of the middle or sides for choyce. Housing.

Seed. For the *Seed* you ſhall reſerve of the beſt and faireſt *Roots*, which you ſhall *bury* as you did the reſt, to *replant* in the *Spring*, in ſome voyd place neer the borders of your *fruit-hedges*; becauſe there you may ſtop its growth, which the windes would overthrow by reaſon of its overlopping, and poize; unleſſe it be ſuſtained: except that you had rather place them in ſome *Bed*, where you muſt ſupport them with ſtrong ſtakes for the purpoſe.

The *Grain* ripe, pull up the *Plants*, and tye them to your *Pole-hedg*, that they may dry and ripen with the more facility: then rub it out gently twixt your hands, and be ſure to dry it well to preſerve it from becoming muſty.

Carrots. *Carrots* and *Parſneps* are to be governed like *Beets*; but are much more hardy, and eaſily endure the *Winter* without prejudice, till the *Spring*, when they run up to *ſeed*, and

and are then not to be eaten: and therefore you ſhall draw your proviſions in the *Winter*, and preſerve them for your ſpending, as you did the *Beets*.

There are *Carrots* of three *colours*, *yellow*, *white*, and *red*. The firſt of theſe is the moſt delicate, for the *Pot*, or *Inter-meſs*: If you would have thoſe that be very tender in *May* (as the *Picards* and thoſe of *Amiens* have them, who put them in their *Pottage* inſtead of hearbs) you muſt *ſoyl* the ground, and prepare it by good dreſſing before *Sumner*. In *Auguſt* you ſhall ſowe at the *decreaſe* of the *Moon*: They will ſpring before *Winter*, and when you cleanſe them from *weeds*, you muſt *thin* them where you finde they grow confuſedly, ſince you need not *tranſplant* them as you do your *Beets*. Season.

For the *Seed*, chuſe the very prime and longeſt *Roots*; lay them all *Winter* in the *Cellar*, and ſet them Seed.

in the ground again at the *Spring* as you do *Beets*, that they may run to *ſeed*: and in caſe you leave any in the *grouud*, they will eaſily paſſe the *winter* without rotting, and come to *ſeed* in their ſeaſon: but it is beſt to draw them out, as I ſaid, that you may cull the beſt for *propagation*; a Rule to be well obſerved in all ſorts of *Plants*, if you be ambitious to have the beſt.

Salſifix. Garden *Salſifix* is of two ſorts, the *common* is of a *Violet* colour, the *other* is *yellow*: This is the *Salſifix* of *Spain* which they call *Scorſonera*, they are different as well in *leaf*, as in *flower*: For the *Violet* have their leaf like the ſmall five rib'd *Plantine*, and thoſe of the *Yellow* are much larger.

It is but very lately that we have had this *Scorſonera* in *France*; and I think my ſelf to be one of the firſt: 'Tis a *Plant* aboundantly more delicious then the common *Salſifix*, and

and has preheminence above all other *Roots*, that it does not lye in the ground as other roots which become stringy and endure but a year: Leave these as long as you please in the *Earth*, they will daily grow bigger, and are fit to eat at all seasons; though it yearly run up to *Seed*.

'Tis good to scrape off the brown *crusty* part of the *Rinde* (from whence they derive their name *Scorsonera*) and to let them *soak* a while in fair water before you *boyl* them; because they cast forth a little *Bitternesse*, which they will else retain, and that the common *Sulphur* is free of; which being simply washed, are boyled, and the Skin peeled off afterward. Dressing.

There are two seasons of *sowing*; in the *Spring*, and when the *Flower* is past; letting the seed flye away: for the more uniformity they are sown in *Lines* upon *Beds*; four Season.

ranks

rankes on a *bed*: When they blowe you muſt *Raile* about your *bed* with ſtakes and poles like a *pole hedge*, for fear the *wind* breake their ſtalks and fling them downe, to the great prejudice of your *ſeed*. But the common *ſalſifix* does *flower* before the *Spaniſh*.

Seed. To gather the *ſeed*, you muſt be ſure to viſit your *ſalſifix* four or five times a *day*, for it will vaniſh and flie away like the down or *Goſſemeere*, of *Dandelyon*, and therefore you muſt be warchfull, to gather all the *beards*, and taking them with the tops of your fingers, pluck out the *ſeed* (as ſoon as ever you perceive their *beads* to grow *downy*) which you ſhall put into ſome earthen pot (which muſt ſtand ready neer the *bed*, that you may not be troubled to carry it in and out ſo often) covering it with a tyle, to keep out the raine, &c.

There

There are three ſorts of *Radiſhes*. The *Horſe-Radiſh*, the *Black-Radiſh* and the *Small ordinary eating radiſh*. Radiſhes.

The *Horſe-radiſh* is a groſſe kinde of food, very common in *Limoges* amongſt the poorer people, who diverſly *accommodate* them, by *boyling*, *frying*, and eating them with *oyle*, having firſt cut them in *ſlices* and ſoaked them in *water* to take away their rankneſs. You may *ſowe* them all *Iuly* even to *three* lines, that in caſe the *firſt crops* do not proſper, the *other* may. They affect a *ſandy* ground well toyled, and turned up two or three times, and ſo they will come very fair, there are ſome that are as big as a *twopeny loafe*: You muſt draw them out of the ground before the *froſts*, and conſerve them in a warme place, as you do your *Turneps*. Horſe-radiſhes.

For their *ſeed* you need only leave the faireſt in the ground which will paſſe the *Winter* well enough Seed.

and

and produce you their *seed* in their season: but the most certain way is to *transplant* some of the *biggest* as soon as the hard *Frosts* are past.

The *Black Radish* is little worth, but they are raised as the smaller are.

Small radish. The *Small Radish* or little *Rabbon*, may be sown at every decrease of the *Moon*, from the time you begin your hot *Melon-Bed*, to the very end of *October*. They are several wayes ordered: for if you desire them very fair, *transparent*, clean and long, you must when you sowe your *Melons* in some part of the *Bed*, (whilst it yet remains warm) make Sowing. *holes* as deep as your *finger*, three inches distant from each other. In every of these *holes* drop in two *Radish seeds*, and covering them with a little *Sand* leave the rest of the *hole* open: thus they will grow to the whole length of your finger higher then otherwise they would have

have done, and not put forth any *leaves* till after they are come up above the level of the *Bed*.

When your *Melons* are *transplanted*, you may sowe them upon their *bed*, and in other open ground, by even lines.

Let the *first sown* run to *seed*, and gather them when you first perceive their *Swads* below to open and shead: then lay them to ripen and drie along your *Hedges*, as I instructed you before. The best *seed* which we have comes from the *Gardens* about *Amiens*; where amongst their low grounds they raise that which is excellent. At their first coming up, they appear like the *wilde*: but after the fourth or fifth leaf they grow very lusty, provided they be well watered. Seed.

There are several sorts of *Turneps* which I shall not particularize; I shall onely affirme that the lesser are the best, and most agreeable Turneps.

to

to the taſt, the other being *ſoft, flaſhy,* and *inſipid.*

Season. You may *ſowe* them at *two ſeaſons*; at *ſpring*, and in the beginning of *Auguſt*. All the difficulty is in taking the right *time*, for if the weather prove *wet*, the ſeed will *burſt*, and not *ſprout* at all: If too *dry* it will not *come up*, and therefore, if you perceive your *firſt* ſeaſon to faile, you ſhall give them a ſecond *digging* or *bowing*, and ſowe anew. So ſoon as they come up and have two or four leaves, if the weather be very dry, the *Ticquet*, or Vermine. winged wormes, and the *flea*, will fall upon them and devoure them, and all your paines: therefore (as I ſaid) if you ſee your firſt to have failed, you muſt begin again.

To be excellent, they muſt not remain above *ſix-weekes* in the ground, leaſt they become *worm-eaten*, withered, ill meat, and full of ſtrings.

House

Houſe them in *Winter* in your *Cellar*, or ſome other place where they may be exempt from the *froſt*, and without any other trouble, ſave laying them in heaps, or bunches. Houſing.

For the *ſeed* reſerve the biggeſt, longeſt, and brighteſt *roots*, which you ſhal *plant* in the *ground* at *ſpring*, and draw forth again when you perceive the *pods* to open; then ſet them a drying, and afterwards rub out the *ſeed* upon a *ſheet*, expos'd the remainder of the day to the *ſun* to exhauſt their moyſtures; then, having well cleanſed it, reſerve it in ſome temperate place. Seed.

We will range *Parſly* alſo among the *roots*, though its leafe be the moſt in eſteem, and uſed in ſeverall diſhes, ſerving oftentimes inſtead of *Peppeh* and *ſpice*. Parſly.

When the *froſts* are paſt, you ſhal *ſowe* the *greater* and *leſſer* ſort of *Parſly*, the *Pennach't*, and the *curled*, in ground deeply dug, and Seaſon.

well

well foyled that it may produce long and goodly *roots*. Sow your *seed* upon your *beds* in each four *lines*, the mould made very *fine* and well raked: You may sow *Leeks* over them, chopping them gently in with the *rake* only: when all is clear, cover the whole *bed* about two fingers thick with some *dung* of the *old bed* as wel to *amend* the ground, as to preserve the *seeds* from being beaten out with the raine, your watring, and from burfting.

Now since *Parsly-seed* lyes a moneth in the ground, before it comes up, the *leeks* will have time enough to spring and be sufficiently strong to be *removed*, and when you pull them up for this purpose, it will serve as a second *dressing* and *weeding* to your parsly, and when by this means they are *grown*, you may thin them where you perceive the plants come up too thick, which will very much improve them.

Dressing.

You

You may cut the leaves when ever you have need, without the leaſt detriment to the *plant*.

Leave the *roots* in the ground for your uſe, becauſe they daily grow bigger and that even all the *winter* long, however you'l do well to rake as many up as you conceive you may need, leaſt when the earth is hard *frozen*, you can procure none in caſe of neceſſity. roots.

For the *ſeed*, let one end of your bed ſtand unpulled up till it is all *ripe*, which you muſt ſet a drying, as you did the others. Seed.

The *Skirret* comes of *ſeed* and of *plants*, but the beſt and faireſt of *plants*; and of theſe, thoſe which they bring from *Troyes* in *Champagne* are moſt eſteemed. Skirret.

To plant them, you muſt in ſpring (the ground well dug, and dreſſed) make four ſmall *rills* on each bed, two fingers deep, then make holes with the *dibber* at half inch diſtance

ſetting

ſetting in every hole two or three young *Slips*, which you may take from the old plants, being carefull to water them at the beginning.

Spending. Draw them out of the ground according as you ſpend them, the reſt which you leave will grow bigger and in their *ſeaſon* produce their *ſeed*.

Rampions *Rampions*, though it be a plant very agreeable to the *taſt*, and which they have ſeverall wayes of *dreſſing*: Yet I will not ſpend time in teaching you how to order them, ſince they grow wild in ſufficient quantity, and are not worth the trouble of raiſing.

Jeruſalem Artichocks *Jeruſalem Artichocks* are round roots which come all in *knots* and are eaten in *Lent* like the bottomes of other *Artichocks*: they need no great ordering, and if they be planted in good ground they will flowriſh exceedingly.

Seed. They are raiſed of *ſeed*, and planted in *roots*, bearing flowers, like

like a ſmall *Heliotrope*, in which there growes a world of *ſeed*. The *Phyſitians* ſay that the uſe of them is prejudiciall to the *health* and that they are therefore to be baniſhed from good Tables Danger.

SECT. V.

Of all ſorts of Pot-hearbs.

WE will begin with the white Beet or *Leeks* as being the greateſt of all the *Pot-hearbs*, and of which there is more ſpent then of any of the reſt. *Pot-herbs.* Beet-leeks

The *white Beet* or *Beet-Card* (for ſo ſome will call it in imitation of the *Picards*, who really merit the honour to be eſteemd the beſt and moſt curious *Gardiners* for herbs, before any other of all the *Provinces* of *France*: Be it that their ſoyle and *climate* produce more, or that they

they are more industrious. Their *Hearbs* are a great deal more fair and large, then in other places. I have seen of those amongst them that have been of eight inches *Circumference*, or little lesse, and in length proportionable to their thickness) is to be sown at *Spring* when the *Frosts* are quite gone. You may make use of your *Hedge-borders* for this purpose, and when they come to have six leaves, you shall *transplant* them in ground that has been deeply *trenched* the *Autumn* before, and lain mellowing all the *Winter*. Before you remove them, soyl the ground very well, and then giving it another digging, turn the dung into the bottom, then taking them out of your *Nursery beds*, cut off their tops and *transplant* them in *quarters*, two ranges in a *Bed*, and a yard distant, making a small *Trench* or Line, as I shewed before, concerning removing of *Cabbages*,

Season.

Transplanting.

bages, which I forbear to repeat to avoid prolixity.

If you would have them abound in fair *Cards*, you muſt keep them well *hou'd*, *weeded*, and *watred* when you perceive they need it.

You muſt not *cut* them when you gather, but pull them off from the *plant*, drawing them a little aſide, and ſo you ſhall not injure the *ſtalk*, but rather improve thoſe which remain: a little time will repair its loſs. Gathering.

Plant not thoſe for *Cards* which you ſhall finde *green*, for they degenerate.

You may ſowe them all the *Summer*, that you may have for the *Pot*, and to *farce* ſuch as are tender: alſo at the end of *Auguſt*, which you may let ſtand all the winter as a Nurſery, and *tranſplant* at *Spring*, which will furniſh you with *Leeks* very early. Sowing.

There is a *Red Beet* if you deſire to have of them, for *Curioſity* rather then red Beets.

then for *uſe*, becauſe they produce but ſmall *Cards*, which being boyled, loſe much of their *tincture*, becoming pale, which renders them leſſe agreeable to the Palat, and to the Eye, then the white.

Seed. For the *Seed*, leave growing of the whiteſt and largeſt, without cropping any of their leaves, which you ſhall ſupport with a good ſtake, leſt its weight overthrow it, to the prejudice of the *Seeds* which would then rot in lieu of ripening. Two *Plants* are ſufficient to ſtore you amply, which you ſhall pull up in fair weather (when, by the *yellowneſſe* of the colour you ſhall judge it to be ripe) and lay a drying, afterwards rub out the *ſeeds* with your hands upon ſome cloth, and cleanſing it from the *huſks*, give it a ſecond drying, leſt it become *muſty*; for being of a ſpongy ſubſtance, as the Red *Beets* are, it will continue a long time moyſt.

There

There is another sort of *Beets*, which is called *Oracke*, very agreeable to the taste, it is excellent in *Pottage*, and carryes its own *Butter* in it self: it is raised as the former is, excepting only that you may plant it neerer, and needs no transplanting, 'tis sufficient that it be weeded, and houed when there is cause. Oracke.

There are several kindes of *Garden Succories*, different in leaf and bigness, but resembling in taste, and which are to be ordered alike. Succory.

Sow it in the *Spring* upon the *borders*, & when it has 6 leaves replant it in rich ground about 18 inches distance, paring them at the tops. When they are grown so large as to cover the ground, tye them up, as I instructed you before, where I treated of *Rom. Lettuce*, not to bind them up by handfuls as they grow promiscuously, but the strongest & forwardest at first, letting the other fortifie. I remit you thitherto avoid repetition. Season.

It is in the second Section, *Art. Lettuce*, where you will also finde the manner of whiting it under earthen Pots.

Blanching. There is yet another fashion of *Blanching* it. In the great heats, when instead of heading you perceive it would run to *seed*, *hollow* the earth at one side of the *Plant*, and couch it down without *violating* any of the leaves, and so cover it, leaving out only the tops and *extremity* of the leaves, and thus it will become white in a little time, and be hindred from running to seed.

Those who are very *curious* bind the leaves gently before they *interre* them, to keep out the *Grit* from entring between them, which is very troublesome to wash out, when you would dresse it.

Remember to couch them all at one side, one upon another, as they grew being planted, beginning with that which is neerest the end of the

Bed,

Bed, and continuing to lay them, the *second* upon the *first*, and the *third* upon the *second*, till you have finish-ed all the ranges.

I finde likewise two other manners of *blanching* them for the *Winter*: The first is at the first frosts, That you *tye* them after the ordinary way, and then at the end of eight or ten dayes, plucking them up, couch them in the bed, where you raised them from *seeds*, making a small *trench* cross the *Bed* the height of your *plant*, which will be about *eight inches*, beginning at one end. In this you shall range your plants *side* by *side*, so as they may gently touch, and a little shelving: this done, cover them with small rotten *dung* of the same *bed*: Then make another *Furrow* for a second *range*, in which order lay your plants as before, continuing this order til you have finish'd, and last of all cover the whole *bed* four fingers thick, with hot *soyl* fresh

drawn out of the *Stable*; and in a ſhort time they will be *blanched*. If you will afterwards cover the *Bed* with ſome *Mats* placed aſlant, like the *ridge* of a houſe to preſerve them from the *rain*, they will laſt a very long time without rotting. When you would have any of them for uſe, begin at the *laſt* which you buried, and, taking them as they come, draw them out of the *range*, and break off what you finde rotten upon the place, or that which has contracted any *blackneſſe* from the dung, before you put it into your Basket for the *Kitchen*.

Houſing. A ſecond manner of preſerving it, is, to *interre* it, as before, in *Furrows* of *Sand* in the *Cellar*, placing the *root* upmoſt, leſt the *Sand* run in between the leaves, and you finde it in the *Diſh* when they ſerve it. You need not here beſtow any *Dung* upon them, it is ſufficient that the *Sand* cover the Plant four fingers

fingers high, and when you take it out for use, before you *dresse* it, shake it well the Root upmost, that all the *Sand* may fall out from the leaves. Take them likewise as they happen to lye in the *Ranges*.

There is a kinde of *Succory*, which hardens of it self without binding, which is a small sort, but very much prized for its excellence.

For the *Seed*, leave of the faireſt *Plants* growing, and particularly such as you perceive would *whiten* of themselves, and *head*, without tying. Let it well *mature*, though it a little over ripen: since it is not subject to scatter and fall out as many others are. On the contrary, when being exceedingly dryed, you shall lay it upon the *Barn-floor*, you shall have much adoe, to fetch out the *Seeds* from the *heads*, though you thrash it with a *Flail*. *Seed.*

Endive. Of *Endive* or wilde *Succory*, some of it bears a *blew Flower*, others a *white*, it is to be governed like the *Garden*, but with lesse difficulty; for you need only sowe it in a small *Rill*, weeding, hoeing, and thinning it in due season.

Blanching. To *blanch* it, cover it only with reasonable warm *dung*, and drawing it out in the first appearance of *Frost*, keep it under *sand* in your *Cellar*, as you do other *Roots*: but first, it ought to be almost white of it self: The root is very much esteemed, which has made me dubious whether I should not have placed it amongst them, but I concluded it must properly reserved with the curled Succory in respect of their conformity, as well in growing, as in producing its *seeds*.

Housing.

Sorrel. Of *Sorrel* we have very many kindes, the *Great*, the *Lazy*, &c. for as much as one leaf is sufficient for *Pottage*, being so prodigiously

large

large, that they have ſome leaves ſeven inches broad and fifteen or eighteen long: It is a ſort which has been tranſported out of the *Low-Countryes*, and I have had of the firſt.

A *ſecond* kinde is another large *Sorrel* reſembling *Patience*.

A *third* produces no *ſeed*, but is propagated from the ſmall ſide-leaves, which it ſhoots when it begins to ſpread in the ground.

A *fourth* is the *Small Sorrel* which we have had ſo long in uſe.

A *fifth* is the *round-leaved Sorrel*, large, and ſmall, which alſo does not *ſeed*, but is to be raiſed of the little *ſtrings* with which it o're-ſpreads the ground, and by little *tendrels* which grow about the *plant*, and which you may take up in *tuffts* to furniſh your beds withall.

A *ſixt* is the *wild ſorrel*, frequently found upon the *up-lands* and therefore not worth the paines to plant in *gardens*.

Lastly, there is a *seventh* sort, which bears a small *traingular* leafe called *Alleluja*, it is very delicate and agreeable by reason of its *acidity*, like the other *sorrel* for tast, but excellent in *pottage*, *Farces* and *Sallades*, as being endowed with the same *qualities* and relish of the other *sorrels*.

Soweing. You may sow all those sorts, which produce seed, after the *frosts*, in narrow *rills*, four in a bed, but be diligent to *weed* it, lest it be overgrown; when it is a little strong *thin* it a little, that it may the better prosper, and if you please, you may furnish other *beds* with what you take away. But it is the best way if you would *transplant* it, to gather of the strongest, and at the beginning of *Autumn* or *spring* make borders a part: They doe well either way, continue long in perfection, even till ten or twelve years. But then it will be fit to re-

Transplanting

move

move it, because the ground will be weary of being alwayes burthened with the same *plant*, and delighes in diversity: besides the *rootes* crowding and pressing one another, cannot finde sufficient substance to nourish and entertain them.

They must be *dug* at least *thrice* a year, which should be at the entry of the hard *frosts*, you must shake some Melon bed *dung* upon them: The Soyl of *Poultry* is excellent and makes it wonderfully flourish. Dressing.

At this second *digging*, you shall *extirpate* whatever you finde grow scatting out of range by the sheading of *seed*, and *geuld* them also about, cutting off all the leaves and stalks neer the ground, before you cover them with the *dung*.

The *seed* is easily gatherd from such as bear it, for it runs up at *Midd-Summer*, and when you see it ripe, cut off the stalkes close to ground, afterwards being dryed, Seed.

it soon quits the *pouches*, cleanse it well and preserve it for use.

Patience. *Patience* must be ordered like *Sorrel*: The plant is not so delicious to the *Palate*, however one would have a *bed* of it, that your Garden may be compleat.

Borrage. The Vertues of *Borrage* recommends it to your *Garden*, though it impaire the *colour* of your *Pottage*, darkning it a little. The *flowers* of it are a very agreeable service, to garnish the *meats*, *pottages*, *Sallads*, and other dishes; since by reason of their sweetnesse, they may be eaten without any disgust.

Sowing. It is to be *sowne* in the *Spring*, like other herbs, and may be left in the ground: their hardy *Roots* supporting the hardest *frosts*, *sprouting* a fresh in the *Spring*: The *Gardiners* of *Paris* pull up the whole *plant*, and sowe it many times in the year, to have it alwayes tender.

For

For the ordering of it, it is sufficient that it be gently *houed* and *weeded*.

For the *seed*, let the faireſt *plants* run, and when they are full ripe on the *ſtalke*, gather and ſave it. Seed.

Bugloſſe is to be govern'd like *borrage*, and therefore I will ſpend no more time upon it. Bugloſſe.

Chervill, beſides what I told you before, that you ſhould ſowe it upon *Beds* to compoſe ſwaller *Saladeſ* at the end of *winter*; It will be good to *ſowe* new from moneth to moneth (though it be but little) that you may ſtill have it *freſh* and more tender, then that which is old ſowne. The borders of your *wall-fruit* and *hedges* may ſerve for this effect, foraſmuch as it cannot prejudice your *Trees*, being ſo ſmall, and requiring ſo little ſubſtance for its growth, and the ſmall time of its *Sojourne* in a place. Chervill.

You

Seed. You shall let one end of your *bed* run to *graine*, which will amply suffice to furnish you, let it *ripen* well upon the *stalke* then pull it up or cut it, and dry it perfectly before you reserve it,

There is another sort of *Spanish Chervill* which is called *Mirrhis Odorata* whose leafe much resembles *Hemlock*: But very agreeable to the *taste*, having a *perfume* like the green *Anis*, and much pleasanter being a little chewed.

At the *spring*, when it makes a shoot from its old stalke, they cover it with small *dung*, and then with hot *soyl* over to choke it, that it may be fit for *Salads*; It is infinitely to be preferred before *Allisanders*, or the *Scelery* of *Italy*.

Sowing. You shall sowe it in *spring* in some place by it self, and till it be come up do nothing to it, besides cleansing it of *weeds* as they *spring* up,

it

it being ſome times a whole *year* under ground.

The *ſeed* you ſhall gather in its ſeaſon, and order it as you do the reſt. Seed.

Alliſanders are to be ordered as I now ſhewed you in *Spaniſh Chervill*, only the *ſeed* of it does not ly ſo long hid, and that it is not to be eaten till it be *buryed* under the dung, or covered with *pots* like *Succory*. Alliſanders.

Italian Sceleri ſhall be treated after the ſame manner: the *ſhoot* or *ſtalke* is that which is the moſt excellent in the plant, becauſe it is ſo delicate and tender. Sceleri.

Theſe three laſt *plants*, are not to be ſowne every *year*; but preſerve themſelves in the ground during *Winter* without prejudice. Sowing.

Of *Purſlaines* I finde *four* ſorts, the *greene*, the *White*, and the *Golden* lately brought us from the *Ilands* Purſlaine.

of

of St. *Christopher*, which is the most delicate of all the rest; and lastly the small wild *Purslain* which the ground *spontaneously* produces and is therefore least esteemed.

Sowing. It is to be sowne at *spring* upon the *bed*, and all *Summer* long; to have alwayes that which is tender, but *first* you must *dig* the earth well, and throughly dresse it: sprinkle your *seed* as *thin* as you can, which is the more difficult to do, because the grain is so exceeding small, and when it is sowne, you shall cover it no otherwise, then by clapping the *bed* with the back of your *spade*. This done, water it immediately, that you make no holes in the bed, thus it will come up speedily, provided that you ply it with refreshments at the beginning.

Transplanting. To be master of excellent *seed* you must transplant it, and thus you will produce goodly *stalks* to *Pickle*, and serve to put in your winter *Salads*, and in *Pottage*.

You

You shall perceive the *graine* to be ripe, when it lookes very *black*, and then you shall pull up the *plant*, and lay it upon a *Sheet* to wither, and dry in the sun: But at *night* carry it in the same *sheet* into the house, and the next day expose it again, continuing so to do till it be all perfectly *ripe*, then rub it 'twixt your *hands*, and peare it into another *sheet* to dry throughly before you *lock* it up. You shall set your *plants* a drying again for some dayes after, and they will furnish you with more *seed* which could not be gotten out the first time. seed.

You shall finde that new *seed* is nothing so good to sowe as that which is two, three, or four years old.

Of *Spinach* there are three sorts: The *large* which has not the leafe so pointed and prickly as the *smaller*, and the *Pale*, which makes up the *third*. Spinach.

Sowing. It would be sowne in the beginning of *Autumn*, that it may gather some strength before *winter*. If you perceive that it *springs* too fast, you may cut for *pottage*, and to make *tarts*, it will be a great deall tenderer then in *Lent* when it is chiefly eaten.

Season. The manner of soweing of it is on *beds*, in small *rills* four lines in a *bed*. When it is up keep it neatly *weeded*, and exturpate all such straggling *plants* as you shall find out of their *files*.

Seed. Reserve a corner of your *Bed* for the *seed*, cutting off all the rest as you have occasion. At *Lent* pull up the *plant* quite for the use of the *Kitchin*, cutting away only the *roots*.

The *seed* is of two sorts, the *prickly*, and the *smooth and round* which produces the *pale* colouted and most delicate.

SECT.

SECT. VI.

Of Beanes, Peas, and other Pulse.

THere are three ſorts of great *Beanes*. Thoſe which we call at *Paris*, *Marſh-Beans*, which grow very large, flat, and of a pale colour: Of *others* there are many leſſer kinds like the *firſt* but a little *rounder*. And ſome there are *leſſe* yet than theſe, and wholly different from the *firſt*, being almoſt exactly round, of a *gray*, or a little *reddiſh*-coulour. And theſe are ſuch as they give to *Horſes*, and which they grind for divers purpoſes. Beanes.

I ſhall here only treate how the *great ones* are to be ordered, leaving the *ſmall* as of ſmall conſequence, and ſhall ſhew you how different mens *opinions* are for the time and manner of ſoweing them,

Some

Sowing. Some sowe them about *Advent*, and hold that they shall have of the first ready to eat: Others stay till *Candlemasse*, and some will have the *frosts* first past: every man hath his particular reasons, because say they, the *Flea* devoures their tops when they are in *Flower*. For my own particular (who alwayes love to be sure) I stay till after the *frosts* are past, and I build my *reason* upon this; That the *season* is *all* in *all*: not that I would dissuade any from sowing in *Advent*, or in *February*, but I would advise you to be sparing, and to reserve the greatest quantity for the *spring*, since it being necessary to sowe them in the best ground, and the lowest you have, it would be scarce fit to *dig* at those two seasons, being more retentive of water then the lighter grounds,

Choyce. Before you sowe them, make choice of the most *healthy* and best con-

condition'd; then *steep* them a day or two in water wherein *dung* has been *imbibed*, this will cause them to flourish exceedingly, and advance their growth above ten or twelve dayes, and besides they'l not remaine so long in the earth before they come *up*, will greatly prevent the danger of *wormes*, and, being throughly *soaked* in the foresayd *liquor*, will participate of its good quality, which is to make them produce great abundance.

For their *sowing*, the ground ought to be *dug* and prepared before *winter*, and cleansed of *weeds*, then with the *houe* make a *furrow*, upon the *side* whereof, (and not at the *bottome*) drop your *beans* a little above halfe a foot asunder, then open another *trench*, and with the earth which comes out of that, cover your *first*, then a third, placing your *beans* as on the *first* and so continuing every *second furrow* to drop

Ground-

the *beans*: be careful to make your *trenches* as direct as you can, that you may the better *houe*, *weed*, and *crop* them, without breaking their *ſtalks*, when you paſs between them.

There are others, who after they have well dug and dreſſed their ground, tread it out into *quarters*, and plant their beans with a *Dibber*; but I moſt of all affect the firſt, becauſe it makes the ground looſer about them.

Houing. Whilſt they are growing, and that the *weeds* are ready to choke them, you ſhall *houe* and cleanſe them carefully, without doing them any harm; and when they are pretty ſtrong, you ſhall obſerve that the *Flies* and *Gnats* will even cover the tops of their *ſpindles*, lighting upon the tendereſt part of them, which with your knife you may crop off, and ſo carry away both the *tops* and the *inſects*, caſting your cuttings into a *Buſhel*, and afterward burn them,

or

or bury them in your dunghil pit, or in some other place distant from your *beans*, left they return back again.

Gathering. Some of these *Beds* you must destine to be eaten young and green, and not gather the *Pods* amongst the whole *Crop*; and when you have quite plundered a *Plant*, cut the *stalk* close to the ground, that it may shoot up another, which will produce its fruit in the latter season.

Seed. For *seed*, let them drie upon the *stalks*, till both the *Pods* and they are grown black; then in the heat of day pull them up, and *thrash* them out gently with a Flail, *fanning* them out at your leasure.

Hame. Burn not the *Hame* which they afford, though it makes excellent *ashes*, but cast it amongst your *Soyl*, and let it rot there, for it will greatly improve it: nay if you would make your ground exceeding rich,

sowe

sowe *beans* in it, and when they begin to lose their *blossoms*, dig them in all together, *earth* and *beans*, without minding your losse, for this sort of *Soyl* is a wonderful improvement of your land.

There are a great kinde of *Beans*, which are of a *red-brown* colour: but they are nothing so delicious as the *pale*.

Haricots. The small *Haricot* or *Kidney-beans* are of two sorts, *white*, and *coloured*, amongst which there are also some *white*, but they are lesse and rounder then the great white ones.

Sowing. To commence with the *great*, you shall sowe them in some *Bed* apart, four ranges in a *Bed*, that you may the more commodiously *stick* them, then if they were sown confusedly: some of these also you shall destine to be eaten *green*, leaving the rest till they are dryer, and for *Seed*. When you gather them be careful not to break their *Stalks*, that they may

may bear till it be withered to the very root.

Painted beanes.

The *painted* and *coloured Beans*, which are a leſſer ſort, are commonly ſown in the open ground, newly dug and raked over, without any further care then what you take of ſuch ſeeds as are ſown abroad in the *Fields*, unleſſe it be, that, eight or ten dayes after they are come up, you houe them a little, and then touch them no more till they ſhoot forth their *ſtrings*, (which is about the beginning of *July*) which you muſt cut off, that the *Pods* may the better proſper, which are below the ſtalks, and to prevent, that in catching one to another (by over branching) they be not thrown down, and ſo periſh thoſe which grow beneath, inſtead of ripening them.

Soyle.

This kinde of *Bean* doth not require ſo ſtrong a mould as the *Marſh Beans* do, but rather a ſandy.

Sowing.

They would be ſown at the beginning

ginning of *May*, and pulled up as the *plants* drie, threshing them forth as I spake before of *Marsh-beanes*: for if you gather them *greener*, you will be much troubled to finde a convenient place to drie them, they being so cumbersome, if you have plenty.

White. streaked. beanes.

As for the *white* which are riced, seeing they clime to the very top of the *boughs*, and continue long bearing, you shall do well to gather those *Pods* which, you finde drie, since they doe not ripen together, and to prevent two inconveniences, the *first* whereof is, that being past their maturity, the *pod* will open of it self in the heat of the day, and so lose out their *beanes*, and the *second* that in case there fall any considerable *raines*, the *skin* of the *pods* being over soaked, will cleave to the *beanes* with a certain inseparable *glue* which it produces, indamaging the *beanes* by a *musty sinnow* which bespots them

them, and makes them very ill-favoured to the ſight, and worſe to the taſte: and beſides you will be conſtrained to *ſhail* them out by hand to the great loſſe of time.

You ſhould ſeparate and draw out all ſuch as you finde *black*, mixed with *black* and *white*, foraſmuch as they alſo become *black*, and in boyling darken and *tinge* the liquor.

Red beans

But the *Red* are to be eſteemed above all the reſt, becauſe of their delicateneſſe, much ſurpaſſing the *white*, though they are moſt accounted of at *Paris*.

Peas.

Of *Peaſe* there are found ſeveral *Species* very much different, *viz.* The *Hot-ſpurs* or *Haſties*, the *Dwarf*, the great *white Peaſe*, the *Black-ey'd Peaſe*, great and ſmall *Green*, the *Crown'd Peaſe*: and thoſe without *Skins* of two ſorts, the *Cicles* with, and without *Skins*, *Monethly Peaſe*, the *Grey Peaſe*, and the *Lupines*.

Of all *which* I think it not amisse to particularise in brief, their maner of ordering, though there be no great difficulty in the plant, yet for your better instruction.

Soweing. There are three manners of soweing *Peas*. In *Beds* or *quarters* making four or five ranges in each, according to the *kinds* which you will *sowe*: In *heaps* or *clusters*, and in *confusion*.

Hot-spurrs *Hot-spurrs* and *Hasties*, would be sowne from Candlemas or a little after the great frosts.

Soyl. Sandy ground is that which they most delight in to come early and if the place be something *high* and lie expos'd to the *South-sun*, it will exceedingly advance them, of which we have the experience about *Charenton* and St. *Maur* neer *Paris*, from whence we have them very early, and all the secret is, in often houing them which doth wonderfully advance them.

If

If you *ſow* them in *furrows* and lines you will finde it very commodious when you come to dreſſe them, becauſe you will finde room enough to ſtand and come at them between the *files*, without indamaging the *ſhoots*, and when they are growne to range them one upon another for the more convenient *howing* them, which ſhould be often reiterated, and gather the *cods* with more eaſe when they are ripe without hurting the plants. Sowing.

If you *ſowe* them in *heapes*, plant them with the *Setting-ſtick*, or *dibber*, a full foot diſtance, and put ſix or eight Peas in every hole, they will come up and grow without Cumbring the ground, if you have the leaſure to *how* and dreſſe them ſufficiently. Setting.

As for thoſe which you ſowe *confuſedly* upon the ground newly dug, or in *furrows* after the *Plough*, they will not require ſo much attendance,

becauſe they ſpread and diſplay themſelves on both ſides, and cannot be *hou'd* above once, without great hazard of ſpoyling many of them with your feet.

Great peale. All ſorts of great *Peaſe* (as the *White*, *Green*, *Crown'd*, thoſe without *Skin*, and the *Cichers*) would be ſown in *quarters*, and ſmall *rills*, four ranges in a *Bed*, for the more commodious buſhing them in two *ranks*,

Buſling. every *rank* ſerving to ſupport two of *Peaſe*, and the greater kinde your *Peaſe* are of, the ſtronger and higher muſt your *Buſhes* be; becauſe they climb to the very top, producing *Cods* at every joynt; eſpecially the greater kinde of thoſe without *skins*, whoſe *Cods* grow eared, and are very weighty, ſhooting their branches at every *joynt* from the foot, every of which doth oftentimes bear as many *Cods*, as the *Maſter ſtalk* of the others. This is a ſort of *Peaſe* which you ought much to eſteem for

for its deliciousnesse, and they may be eaten *green* with as much pleasure as *Radishes*. These are called *Holland Pease*, and were not long since a great rarity.

If you would have very fair *Pease*, you must sowe them in rich mould, and *geld* them when they are grown about four foot high: but the mischief is, that being sown in a *strong* ground, they do not *boyl* so well as those which are produced in a light *sandy*, which is the only proper ground which they require to be rightly condition'd. Mould.

You must not set your quarter of *Pease* so *bushed* as that they may *intertwine* and intangle each other; but leave a void Bed betwixt two, to give *ayr* to your Plants, lest otherwise they suffocate, and rot at the bottom. Distance.

You may employ these *interposed beds* by sowing any other sort of *roots* heretofore described, and which will Beds.

wonderfully thrive by reason of the refreshment which they will receive from the *shade* of the higher *peas*.

Gray peas. You shall also set a part some particular *beds* to be eaten *green*, and cause the *cods* to be gathered by some *carefull person*, who may have the patience to take them off handsomly, or else cut them from their *stalks* without injuring them, that thus relieving the plant from all it affords they may the longer continue.

Small peas. For the smaller sort of Peas (as the *white*, *Green*, *Gray*, *Blastier*, *Dmarf*, and *black-eyld*) you may sowe them after the *Plough* in open Field, for since they do not *branch* much, they never choak.

Soweing. They may be sown in *two* fashions, either in ground newly dug and which has one dressing before wet *winter*: or under *furrow* that is, to say by sowing them upon the field, before you *Plough*, and then in making the

the *furrows* the *peas* slide in, and are coverd with earth by the *culter*.

Pidgeons. This kind of husbandry is practis-ed for *two* respects, the one to lodg them *coldly* when the earth is too light, and the other to preserve them from the *Pigeons*, for those which are onely *harrow'd* in upon the *superficies*, they scrape out like *Poultry*, and so devour the greatest part of your seed.

Houing. There is also another *method* of sowing *peas*, in use amongst those of *Picardy*: They have a kind of flat *hou*, like those which the *Vignerons* use about *Paris*, where the *Vines* grow in a pale moyst soyl, or in a *sandy*. This Instrument is very like their *hou's*, when they have done with them being too much worn at the sides, these they *round* to a point in the *middle*, or to make it more intelligible, they do very much resemble the *culter of a Plaugh*, and use it after the same fashion as

they plow the *furrows*, that is, without *ridges* or *pathes*, ſave only upon the *Lands* where it is divided 'twixt neighbour and neighbour.

With *theſe*, upon newly dug ground, cleanſed of *weeds* and well dreſs'd, they make a *rill* or *trench*, going backward and drawing the earth which ſeparates it ſelf on both ſides: And in theſe *furrows* they ſowe their *Peaſe* at a reaſonable diſtance, and then beginning a ſecond *rill*, the *Houe* covers that which was ſown before. And ſo the third the ſecond, till they have finiſh'd the whole *Plot*. This manner of *Huſbandry* is very expedite, and commodious for their cleanſing, without danger of treading upon them when they are grown. In this manner they ſowe likewiſe all ſorts of *Beans*, *Radiſhes*, *Sorrel*, *Leeks*, and divers other *hearbs*, ſome deeper then other, according to the nature and ſtrength of the ſeed.

Monethly

Monethly Peaſe (ſo called becauſe they laſt almoſt the whole Year, continually flouriſhing) muſt be ſown in ſome place of your Garden well defended from the *cold winds*, that you may have *Fruit* betimes. Monethly peas.

They need no other curioſity about ordering then other *Peaſe*, only that they would be ſpeedily cut being green, leaving none of them to *drie*; and as you perceive that any thing ſprings from them of which you have no hope it ſhould produce *Cods*, to cut it off. Cutting.

You muſt have a great care to *water* them, eſpecially during *Auguſt*, and to ſhelter them with pannels of *Reeds* or *Mattreſſes* during the exceſſive *heats*, to preſerve them from the ſcorching *Sun*. Watring.

Lupins or *Taulpins* (ſo called becauſe the *Mole* flyes the place where they are ſowen) are a flat kinde of *Peaſe*, round Lupines.

Slave-peas. like a bruiſed *Piſtol bullet.* In the *Gallyes* they call them *Slave-peas*, becauſe they are their chief ſuſtenance : They are bitter of taſt, and muſt be a long time ſoaked before they be boyled. They proceed from pods faſtned to the *ſtalk* like beanes, and are very full. In *Spain* they ſowe whole fields of them for their *Cattell*.

Soweing. They muſt be *ſown* in furrows four fingers diſtant, and four ſiles in a bed and will proſper well enough in ordinary ground.

Lentils *Lentils* ſhould be ſown at the ſame ſeaſon as *peas* in ground newly dug, but if it were prepared the *winter* before, they will be a great deal fairer. They affect *Sandy* mould, and Mould. are to be gathered being ripe, and may be bound in ſwaths : Thus you may leave them in the *barns* as long as you pleaſe unthraſhed, becauſe they are not ſo obnoxious to them *mice* nor to be *worme-eaten* as other *peas* which

which are continually gnawn as long as they remain in their *cods*, and therefore they muſt be *thraſhed* out as ſoon as poſſible you can, for which reaſon ſome bringing them out of the Field in a fair day, *thraſh* them in the very *Street* upon ſome ſpacious place expos'd to the *Sun*, which dos much contribute to their looſning: For there is a great deal of trouble in *houſing* them and beſides they will *Sweat* as many other graines do, and Soften their *Cods* which makes them difficult to beat out: Notwithſtanding you may *Houſe* the *Gray Peas* to give your *Horſes* in the *Hame*, which will whet their appetite, and much reſtore them if they be fallen in their fleſh.

Thraſhing

Houſing.

SECT.

SECT. VII.

Of Onions, Garlick, Chibols, Leeks, Odoriferous Plants, and other Conveniences of a Garden, not comprehended in the Precedent Chapters.

Onions. *Onions* are of three Colours, the *White*, the *Pale*, and the *Purple-Red*: I say of three *Colours*, for I do not conceive them to be of three different *Species*, because they are so alike in taste: but I referre their *qualities* to the judgement of the *Botanists*.

owcing. Besides your sowing of *Onions* with *Parsly* as I shewed you before, you shall sowe others upon a *Bed* apart, and when it is grown as big as a *Hens quill*, you may *transplant* it in lines with a *Dibber*, that you may have them very fair.

If you leave any upon the *Bed* where

where you ſowed it, 'twill diminiſh, and riſe out of the ground at the *Seaſon*, ſooner then that which you removed.

During the great *Heat* of *Summer*, it would run to *ſeed*, which you muſt prevent by treading upon the *Spindle*, which will ſtop its carreer, and make the *Onion* the fairer. Seeding.

When you finde them out of the ground, and that the leaf is become very drie, as it uſes to be in *Auguſt*, then you ſhall take them quite out of the earth, ſearching with your *Spade* for every ſmall head, letting them dry upon the *Bed*, and afterward lay them up in ſome temperate place, and an *ayr* rather drie then moyſt. Dry'ng. Houſing.

For the ſeed, you ſhall chooſe the faireſt and biggeſt that you reſerved, and when the *Froſts* are paſt plant them in Ground very well *ſoyled*, and clear from ſtones, which Seed.

is

is the mould thy beſt affect. For this you may make uſe of the *houe*, rilling the *bed* where you would ſet them: not *long-wayes* but a *thwart*, and deep enough, then lay them in the bottom of the *rills*, half a foot diſtant and cover them by drawing the ſecond trench and thus a third, and a fourth continuing the order till your *bed* be finiſhed.

When it is in *ſeed* 'tis very Subject to be overthrown by the *wind* by reaſon of its weight, and the weakneſſe of the ſpindle, which being eaſily bent or broken fals with the *head* to the ground, which rots the *ſeed* inſtead of ripening it, and therefore to remedy this, you ſhall *rail* the *bed* about (as I directed you concerning *Salſifix*) or elſe *ſtake* them from ſpace to ſpace, to which you ſhall tie them up, by four or five *ſpindles* together bending them gently to the *props* if it be poſſible without breaking them.

The *ſtalks* drie, and the *head* diſcovering

vering the *seed* gives testimony of its maturity, and therefore you shall draw them up, and having cut off all their *spindles*, you shall lay the heads a drying upon some *cloath*, seperating that which falls out of it self upon the *cloath*, as the best conditioned: afterwards when it all is perfectly drie, rub the *heads* in your *hands*, and getting out as much as you can with patience and much drying.

If you do not immediately rub it out, bind up the *heads* in bunches, and hang them up in your house, because they will both *keep* and *augment* in good nesse taking them only as you have occasion.

There is so great deceit in buying this *seed*, that I would advise you to use none but which is of your own growth, unlesse you have some intimate friend that will send you that which is excellent, to renew your store, for some *Merchants* sell it old, and so it can never prosper, or else

else they *scald* it to make it swell: To discover that which is good put a little into a *Porrenger* of water, and let it infuse upon the hot *Embers*, and if it be *good* it will begin to *Check* and *speer*, if it do not, its worth nothing.

Chibol. *Chibolls* of all sorts, from the greatest to the *English-Cives*, are to be planted in *Cloves*, four or five together, to make a *tuft*, in distance according to their bigness, they requiring no other care, then to be *weeded* and cleansed, and, if you will, a little *dunged* before the *winter*. Thus you may let them continue in their *bed* as long as you please, the *plant* continually improving by *Off-sets* which it will produce in abundance.

Transf. planting. However it will be good at every three or four years end to take it up, and plant it in another place, forasmuch as the ground is weary of bearing perpetually but one sort, and loses that quality which is most

proper

proper to the *plant*, rendring it languid and weak if it dwell on it too long.

Garlick is to be orderd like *Onions*, the best season is to *plant* it at the end of *February*. The time of bruising it, to make the *spindles* knot, is about St. *Peters* in *Iune*, and to pull it out of the ground, at St. *Peters* in *August*, according to the old *Gardiners Adage*. Garlick. Planting.

Sow at St. Peters the first crop.
Your Garlick at St. Peters stop.
And at St. Peters take it up.

When you have amassed them together you shall let them dry in heaps upon the *bed*, and then in the cool of the morning bind them up with their own leaves, by *Dozens*, and there let them passe the *Day* in the *hot* sun, before you carrie them in, hanging it to the beames of the *Sieling* to keep it drie. Pulling. Housing.

Eschalots, or (*as the French call them*) *Appetites* Eschalots.

Appeties, being a ſpecies 'twixt an oni-amd Garlick, and add a rare reliſh to a ſawce, neither ſo rank as the one, nor ſo flat as the other) are to be ordered like *Chibolls*, planting the little *Cloves*, to make them greater, and in the moneth of *Auguſt*, you ſhall pull as many of them out of the ground as you deſire to reſerve, and hang them up as you did the *Garlick*.

Planting

Leeks

Leeks are to be planted like *Onions*, and tranſplanted in files with the *dibber*, as deep as may be, that you may have a great deale of *White-ſtalke*; nor ſhould you fill the *Trench* till a little after, and that they be well grown, this will augment their *blanching*. But beſides this there is another *way*, and that is when they have done growing, to lay them in the *rill* one upon another, leaving only the very *extremities* of their *leaves* out of ground, and

Blanching.

and thus what is covered will become *white*, and this does much lengthen the *plant*, one such *Leek* being as good as two others.

Seeds.

For the *seeds*, reserve of the fairest and longest to *Transplant* in the *Spring*: and when they are run up, environ them with supporters and *Pallisades* as you doe *Onions* to preserve their *heads* from falling to the ground.

When they are *ripe*, cut them off drie, and reserve them in *bunches*, or otherwise as you did the *Onions*.

Sweet and *Odoriferant Herbs*, and what other you ought principaly to furnish your *Garden* withall as are proper for *Salades*, and for the service of the *Kitchen*, omitting the rest at your own pleasure, such as are *Gallingale*, *Basill*, *Lavander*, *Southern-wood*, *Hyssope*, *Cassidonia*: *Baulme*, *Camomile*, *Rue*, and others. We will here discourse

Herbs Odoriferant.

of

of ſuch only as you ought of neceſſity be provided.

Salad. For Salads, *Balm*, *Tarragon*, *Sampier*, *Garden-Creſſes*, *Corne-Sallet*, *Pimpinell*, *Tripe-Madame*, are ſuch as we do ordinarily uſe together with thoſe which I have deſcribed in the foregoing *Sections*; that *ſalad* being moſt agreeable, which is compoſed with the greateſt *variety* of Herbs.

Some of theſe *Herbs* are to be *ſown*, and others to be planted in *roots* and though they all for the moſt part bear *ſeed*, yet none ſo *effectually* as the rooted plants.

Corne ſalad. Pimpinel. Creſſe. Thoſe which you are to *ſow* are the *Corne-Salad*, *Pimpinel*, and *Creſſes*, the reſt are to be planted in *roots*: all of them paſſe the *winter* in the ground without prejudice. And you may leave them as long as you pleaſe in the *Beds* where you ſowed and planted them; without any far-

ther

ther trouble then to *weed* them and now and then dig up and cleanse the paths least the *weeds* o-come them.

The rest which you gather for the *Kitchen*, are *Thyme*, *Savory*, *Marjoran* and *Sage*, of both sorts, and *Rosemary*; all which plants are easy to be raised, and sufficiently furnish you.

Licoris.

We will not omit *Licoris*, to gratifie such as make use of it in their *Pisans*: but if you plant it in your Garden, Place it in some quarter where it may not prejudice it, for if it like the ground, it will *String* and goe a great deal deeper then the very *Couch* or *Dog-Grasse*, and put you to a world of difficulty to come at it in case you should resolve to extirpate it intirely.

There grows as good in all places of *France*, as any that they transport out of *Spain*.

To furnish your self with this take

Planting

take *rooted plants*, and lay them half a foot in ground, it will need no other labour to make it thrive, but to preserve it well *weeded* and cleansed by stirring up the earth.

Time. *Thyme* is both *sown* and *planted*; One *Thyme tuft* wil afford many *slips*, which you may set with the *setting-stick*, as you doe all sorts of cuttings.

Savory. *Savory* is every year to be *sown*, and therefore be carefull to reserve the *seeds*, and the *Herb* also being dried, to serve in divers seasonings.

Marioram Of *Marjoram* there is the *sweet*, and the *Pot-Marjoram*. The first sort is very tender in *Winter*, and therefore the *Seeds* thereoff should be carefully preserved, to *sowe* of it every year: The *Winter* or *Pot-Marjoram* (which is a bigger kind) may be perpetuated where you please.

Sage. *Garden* and *Bastard-Sage* grows well of *slips* or branches cleft off with

with *Roots* from the main *Stemms*.

Rosemary is also *planted* of *slips*, and roots *split* from the old stock. Rosemary.

Sweet-Fenell and *Anis*, which are *plants* to be *sown* and governed without much difficulty, are not to be forgotten in your *Garden*. Fenell.

Satisfie your self therefore with these few instructions which I have given of *odoriferous plants*: The apprehensions I have of swelling our *Volume* has caused me to passe them so lightly over. There now only remains to conclude this *Treatise* the addition of some *Plants* and *Shrubs* which bear fruit, highly necessary to accomplish your *Garden*.

Strawberries are of four kinds. The *White*, the *Large Red*, the *Capprons*, and the *small red* wild *Strawberry*. Strawberries.

Concerning these last sort which are the small, you need not put your self to the trouble of cultivateing them, if you dwell neer the *Woods*, where they abound; for the Plants.

Children

Children of every *Village* will bring them to you for a very ſmall reward: And in caſe you be far from theſe pretty *Sweets*, you may furniſh ſome ſmall *carpets* of them on the ſides of ſome of your *Alleys* without other care or pains then to plant them, ſending for ſuch as are in little *ſods* from the *places* which naturally produce them, or elſe you may *ſowe* them, by caſting the *water* wherein you waſh the *ſtrawberies* before you eat them, upon the foreſaid *Beds*.

Beds.

For the great white *ſtraberies*, the *red*, and *Chaprons* you ſhall plant in *Borders*, four ranges in a *border* or *Low-bed*, which muſt have a path between, of a foot and half at leaſt: The beſt *plants* are ſuch as you take from the *ſtrings* which they make during all the *Summer*, and to put three *plants* in every *hole* which you ſhall make with the *dibber*. The beſt *ſeaſon*, is to plant them in *Auguſt*, when their *ſtrings* are luſty, and have

Seaſon.

have taken roots by their joynts, forming a small plant at every knot.

To order them well you muſt dreſſe, weed and looſen the mould about them very dilligently, and to have fair and clear Fruit you ſhall ſtick a ſmall prop to every plant, to which you ſhall bind their ſtalks with a ſtraw and by this means, beſides that your fruit will prove much fairer, Snails, Toads, Frogs, and other noxious animals will forſake them, for want of covertures, which they would not do if the whole plant lay upon the ground, where they fail not to eat a good part of them, ever attayning the faireſt. Proping.

When your Strawberies ſhoot their ſtrings, you muſt caſtrate them and leave them none but ſuch as you reſerve to furniſh you with plants. Strin_ing

And you ſhall every year renew ſome of your beds, ruining ſuch as are above four or five years old, as be- Renewing

ginning then to impair of their goodnesse and vertue.

Dressing. It will be convenient to strew them over with some *Melan-bed dung*, a little before the great *frosts*, which will much improve them, cutting off all their *leaves*, as I taught you concerning *Sorrell*.

Soyl. The *Soyl* which they most affect is rather a *sandy* then a *stiff*, and therefore you shall make choyce of that part in your *Garden* for them which most approaches this mixture.

Strawberries in Autumn. If you desire to have *strawberries* in *Autumn*, you shall only cut off the first *blossomes* which they put forth, and hinder their *fructifying*, they will not fail of *blowing* anew afterwards, and produce their *fruit* in the latter season.

Raspis. *Raspis* are of two Colours, the *White* and the *Red*: You must plant *rooted-sets*, which you may *split* off into many from a good *stemm*: They

are

are to be *planted* four fingers diſtant from one another in an open trench as deep as your *ſpade-bit*, as I have deſcribed it in my diſcourſe of a *Nurſery*, whither I refer you for more brevity.

Beſides the former *labours*, they will only require that you free them of their *dead wood*, and clear them of the ſuckers which they ſhoot up in the *paths* between their ranges: But if you perceive that notwithſtanding all *this*, they *ſpring* too faſt as to endanger their *choaking*, you ſhall ſuccor them by *pruning* off the new *ſets*, and *ſparing* the old, as the moſt *ingenuous* and fruitfull. Pruning.

Of *Gooſeberries* there are *two* kindes, the *great-large* and the *ſmall white ones* which are *thorny* and full of *prickles*: Others *Red*, *White*, and *Perled*, without *Prickles*, which in *Normandy* they call *Gadelles*. Gooseberries.

They are all of them to be Plant-

ed, and governed like *Raſpis*, and therefore I proceed no farther.

Champignon. *Champignons*, and all other kinds reſembling them to which the *Italians* give the common *Apellative* of *Fongi*, we diſtinguiſh in our *language*, naming ſome of them *Muſhroms* of the *woods*, which Choyce. *reſts*, and are very large. And are ſuch as grow by the borders and skirts of great *For-Muſhroms* of the *Meadows*, and ſweet *Paſtures*, which are ſuch as grow frequently where the *Cattell* feeds, and ſeldom flouriſh till after the firſt *fogs* of *Autumn* are paſt. Theſe laſt are thoſe which I Eſteem the beſt of all, as well becauſe of their beauties and whiteneſſe above, as for their *Vermillion* beneath, add to this their agreeable ſent, which are wanting in the other. The *Garden Muſhroms* which are ordinarily grow upon the *beds*, and thoſe which do not appear before the beginning

ginning of *May*, hid under the *moſſe* in the *woods* from whence they ſeem to derive their name of *Mouſh*, or *Mouſherons*.

Of all theſe *ſpecies* there is only the *Bed-muſhrums* which you can produce in your *Garden*, and to effect this, you muſt prepare a *bed* of *Mules* or *Aſſes ſoil*, covering it over four fingers thick with ſhort and rich *dung* and when the great heat of the *bed* is qualified, you muſt caſt upon it all the *parings* and *falls* of ſuch *Muſhrums* as have been dreſſed in your *Kichen*, together with the *water* wherein they were *waſhed* as alſo ſuch as are *old* and *wormeaten*, and a *bed* thus prepared will produce you very good, and in a ſhort ſpace. The ſame *bed* may ſerve you two or three years and will much aſſiſt you in making another. Bed Muſhrums. Dreſſing.

If you poure of this *water* upon your *Melan beds*, they may likewiſe furniſh you with ſome. But I had Production.

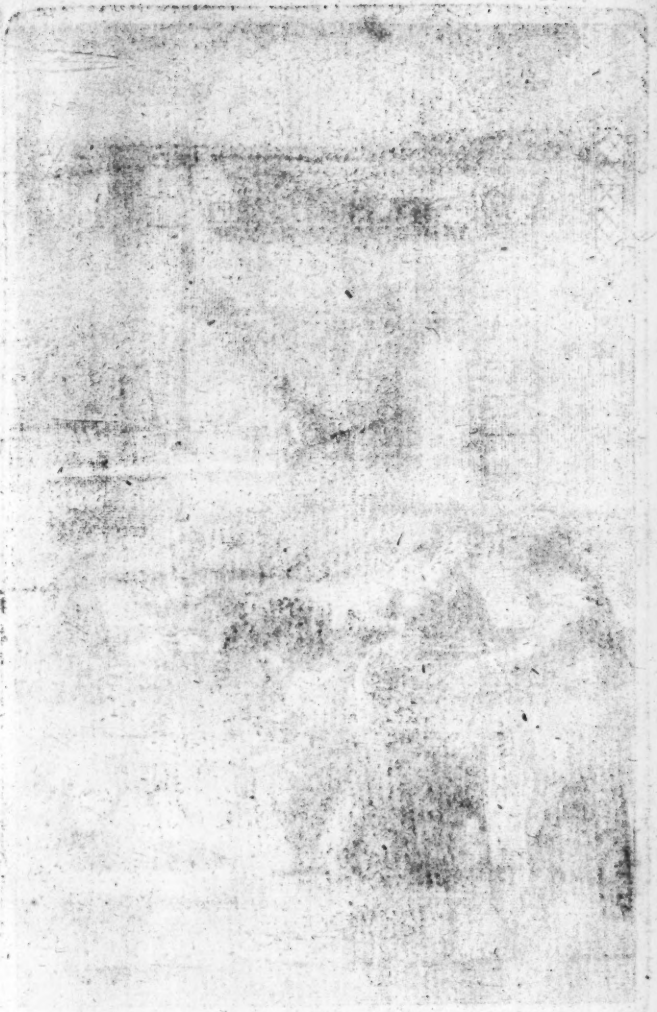
almost forgotten to inform you, that there are certain *stones*, which being placed in the *dunghill*, have the vertue to produce them in a little time, and that there are some curious *persons* which have of these *stones*, to whose better experience I recommend you.

Morrilles. Concerning *Morilles*, and *Truffs*: *the first whereof is a certain delicate red Musforum, and the other an incomparable kind of round ruffet excrescence which grows in drie ground, without any stalk, leafe, or fibers to it, and therefore used to be found out by a hog, kept and trained up in the mysterie*: there are but very few places which do naturally produce them.

Conclusion. And thus I presume to have sufficiently instructed you, in all things which are necessary to be *cultivated* in *Gardens*; at the least, what is commonly eaten and in request in our *Parisien France*. Other *Provinces* have other *plants*, the *spoyls* where-

whereof they afford us ſo good cheap, that it is not worth the while to husband them: as for Inſtance, *Capers*, &c. not but that they proſper very wel in theſe *parts*; but they are troubleſome and require a large compaſſe, for a ſmall *crop*, flouriſhing better amongſt the ſtones of ſome antient *Ruine*, then in any other place: Tis too great a ſubjection to gather their *bloſſomes*, and to *Pickle* them in Salt, and would coſt you *more* then you may buy them for of the *Oyl-men*.

Let us Conclude this *diſcourſe* then, and haſten to ſhew you how the fruits of the *Garden* are to be *Conſerved* in their *Naturall*, according to the precedent *Sections* and *Articles*, as your *Fruit*, your *Herbs* and your *Pülſes* are diſciplind in the two former *Treatiſes*.



AN APPENDIX TO THE Former Treatises.

SECT. I.

Of the Manner how to conserve Fruits in their Natural.

THere is nothing which doth more lively concern the *Senses* then in the depth of *winter* to behold the *Fruits* so fair, and so *good*; yea better, then when you first did gather them, and that *then*, when the Trees seem to be *dead*, and have lost all their *verdure*, and the rigour Conserving of Fruits in their Natural.

of the *Cold* to have ſo deſpoyl'd your *Garden* of all that imbelliſhed it, that it appears rather a *Deſart* then a *Paradiſe* of Delices: *then* it is (I ſay) that you will taſte your fruit with infinite more *guſt* and contentment, then in the *Summer* it ſelf, when their great abundance, and rarity, rather cloy you then become agreeable. For this *reaſon* therefore it is, that we will eſſay to teach you the moſt expedite, and certain means how to *conſerve* them all the *Winter*, even ſo long, as till the *New* ſhall incite you to quit the *Old*. For it is juſt with *Fruits* as it is with *Wines*: thoſe which we drink *firſt* are the more delicate and juicy; and thoſe which we reſerve for the *latter* part of the year are more firm and laſting: both excellent in their *Seaſon*: But ſo ſoon as the *New* are made, and fit to pierce, we abandon the old, which we before eſteemed ſo agreeable. In like manner

Raſpis.

ner it is, ſo ſoon as the new *Fruits* approach to their *maturity*, we forſake thoſe of the year paſt; and one diſh of *Strawberries*, or *Cherries*, (though never ſo green) or forward *Pears*, ſhall be preferred to the beſt, and faireſt *Bon-Chreſtien* which you can produce.

To purſue then our firſt intention. It will be neceſſary to chooſe ſome place in your *houſe* the moſt commodious to make your *Reſervatory* or *ſtore-houſe*, which ſhould have the windows and *overtures* narrow to prevent the extreamity both of *heat* and the *cold*: theſe you ſhall allways keep ſhut, and ſo ſecured from the *air* as only to afford you a moderate light, which you ſhall alſo *baniſh* by cloſing the wooden ſhutters when you go out: And indeed were there none at all, and that the *door* to it were very ſtraight, and low, it would be the better keeping it ſhut ſo ſoon as ever you are entred. Such

Conſervatory.

Fabrick.

Situation

Such a place designed for your *store*, you shall build *shelves* about, and (if the room be capable of it) that the middle be to lay *fruit* in *heaps*, such as are the most common and destind for the *Servants*, and if it be not wide enough, it shall suffice to *shelve* it three parts and leave the fourth for the *heaps*.

Shelving. Let your *shelves* be layd upon *brackets* of wood or Iron very strong because of their *charge*: two of them side by side, two foot broad: Which you must ledg with a small *Lath*, to keep the *fruit* from rowling and falling off: but let none of these *shelves* be within a yard of the *floor*, that you may place the best rare *fruit* under them, sepetateing and distinguishing them according to their kinds: but you may continue the *shelves* upward to the very *Ceeling* placing them about nine or ten inches asunder. And for the more convenience you should have a smal

light

light frame of steps by which your ascend and reach to the uppermost *shelf*, when you would visite your *fruit*: a *ladder* being nothing so convenient, wearying the *feet*, and more subject to fall.

Season of Gathering fruit.

The *season* of Gathering your *winter-fruits* being come, which you shall discover by many *indications*, as when they begin to drop off themselves, which commonly happens after the first rains of *Autumn*, when the Tree being sobb'd and *wet*, swells the wood, and loosens the fruit: Or when the first *frosts* advertise you that it is time to lay them up: or (to be more certain) at the decrease of the *Moon* in *October* (thus for the *Pears* and *Apples*) begining to gather the *softest* first, and finishing with the *harder*, that they may have the more time to perfect their maturity.

There are some *fruits* that are only to be eaten *ripe* as the *Gresmenil-pear*

* *Corme*,

Pear.

* A kinde of hip, a round red berrie, Cornes is a fruit fashioned like a pear and to be rotted like a Medlar.

* *Cornes, Services, Azeroles*, and the like, which you shall leave upon the Tree till you perceive by their falling in great numbers, they admonish you to gather them.

Medlars

Medlars are to be gathered about St. *Lukes*, according to the *proverb*.

Baskets.

When you gather your *Fruits*, you should be provided with strong ozier *Baskets*, to be born full betwixt two men, and you shall put a little *straw* at the bottom, lest the weight of the uppermost *bruise* the undermost against the *basket*.

Fallen fruit.

You shall as you gather your *fruits* separate the faireſt and biggeſt from the midling and such as are fallen off themselves, or as you have thrown down in *gathering* the others, putting each sort in a *basket* apart: I speak not here of the smalleſt and the *crumplings*, for I suppose you discharg'd your *Trees* of them before, so soon as you perceived that they did not *thrive*, to give the more

more nourishment to the rest. The *worm-eaten Apples* should be put also amongst those which are *fallen* to be spent first.

As fast as you gather your *fruits*, you shall carrie them into your *storehouse*, and range them upon your *shelves* so as they may not touch one another, putting a little *straw* all under them, and in like manner distinguishing the faireſt and biggest from the lesser upon several *shelves* and heaping up the *worm-eaten* and *fallen*, as I but now directed you. Housing.

As touching the *Bon Chrestien* Pears, they are more curiously to be gathered then the rest, for the *stalkes* of such as are very fair and well coloured, *red* at one side and *yellow* at the other, should be sealed with *Spanish wax*, to preserve their *sap* from *evaporating*: this done, wrap them up in drie *papers* and put them in a *Bushell* or a *Box* well covered, that they may grow *tawny* and Bon-Chrestien

and *mature* being thus ſhut up.

You ſhall Practice the ſame upon the *Double-flowere Pear*, the *Cadillace*, the *Thoul*, and others which are graffed upon the *Quince*, and which receive their *colour* from the *Tree*: For as for thoſe as are *graffed* upon the *Pear-ſtock*, they commonly continue *Green*; and therefore without any farther trouble, you need only range them upon the *ſhelves*, as you did the reſt.

Cabinet. Thoſe that are very curious have a *Cupboard* which ſhuts very cloſe, in which they reſerve their *Bonne Chreſtiens*: This *Cupboard* is furniſhed with *ſhelves*; upon every of which are faſtned ſmall quarters of wood, which are laid croſs like a *grate*, every *ſquare* neer as big as the greateſt *Pear*. Upon each of theſe *ſquares* they lay a *Pear* by it ſelf, for fear leſt they ſhould touch; and that if any of them ſhould be periſhed, it do not *infect* its neighbour.

This

UNI

This *Cupboard* they keep very close, pasting pieces of *Paper* about the *Key-holes*, to keep out the *ayr*, and never open it, save when they would take out fruit, and this closing them up does give them a most excellent colour: but before they thus shut them up, they leave the *Pears* five or six dayes in the *Baskets*, wherein they were brought out of the *Orchard*, that they may have time to *sweat*.

Those *Fruits* which are to be eaten *ripe*, should be layed in *heaps*, and if they do not *melt* fast enough to your desire, you shall put them into a *wheat-Sack*, and shall jumble them together betwixt two, this *Concussion* one against the other will exceedingly advance their maturity. Ripe fruit.

Your *Muscat grapes* of all colours, as the *Chasselas*, *Bircane*, and *Rochel* Grapes, or others more ordinary, are to be preserved several ways, either singly Grapes.

singly ranging them upon straw or hanging them in *Sieves* up to the Ceeling, covering them over with *paper* to guard them from the *dust*, or barrelling them up with *Oat-Chaff* or in a tub of Ashes, or which is best, hanging them by their ends (not stalks) in your forementioned Cub-board.

To keep them.

I pretermit severall other curious wayes of keeping *Grapes*, as when they are in *Flower* to put the *Cluster* into a *Glasse-Viall*, and when it is *Ripe* cut it from the *Vine*, and seal up the stalk, but it must so hang as that none of them touch the *side* of the *Glasse*, and then close the mouth of it with *soft wax*, to keep out the *Ayr*, this will preserve the *Cluster* till *Christmas*.

There are divers other means, which I omit because they are altogether unprofitable, troublesome, and expensive: and though I have not before taught

you

you how you may ſtore your ſelf with theſe *Muſcat-Grapes* of all *Colours*, it is not out of ignorance, for I am abundantly furniſhed with them; But becauſe it is a *plant* which is to be governed like the other *Vines*, I refer it to my *Vignerons*, who have from their *Youth* been accuſtomed to the ordering of *Vines*, their experience inſtructing them in thoſe neceſſary *ſubjections* which a *Gardiner* would never obſerve, with ſo many *precautions* as they are obliged to do, eſpecially in *planting* and *pruning* them, which are the onely things I inſtruct them in, and am well ſatisfied.

I ſhall tell you upon this occaſion, that all ſorts of *Flies*, and *Bees*, *Waſps*, *&c. Dormiſe*, and *Rats*, are exceedingly licoriſh of theſe *grapes*, when they are ripe, to prevent which you ſhall place ſome *clove* of *Garlick* half hid in ſeverall places upon the *poles* which ſupport them, neer Vermine.

neer the *Clusters*, and the very *Scent* thereof will chase them away.

Aspect. The fullest aspect of the *Meridian Sun*, and shelter of some *Wall*, is the onely place that the *Muscat* and *Precoce Grape* affects.

Rotten fruit. To conclude this *Section*, I will advise you to visit your *Conservatory* often, that in case you finde any of the Fruits *rotten*, you take them away; for they spoil all that they touch: but if you perceive any one that the *Mice* have begun, stirre it not from the place; for as long as any of that single *Fruit* remains, they will never *attaque* another: In the mean time set a *Trap* to catch them, for to let *Cats* in, they will disorder your *Fruit*, and leave their *Ordure* amongst the *heaps*, and upon the *Shelves*.

Mice.

Cats.

SECT.

SECT. II.

Of Dried Fruits.

Dryed fruit.

There are divers *Fruits* that we drie in *Ovens*, which in hotter Countreys they drie in the *Sun*, as in *Provence* the *Prunella's*, in *Languedoc Raisins of the Sun*, but since the *Cold* of our *Climate* obliges us to make use of the *Oven*, I will here describe in particular, how each of them ought to be dried.

Cherries.

Beginning then with *Cherries*, *White*, *Hearts*, and the *Preserving Cherries*, as with the first which the Season prescribes us. Chuse such as are very ripe, fair, fresh, and not bruised: you shall spread them upon *Lattices*, or *Hurdles* made

made of wicker, ranging them one by another, as handſomely as you can, without ſuffering them to lye one upon another, with their *Stones* and *ſtalkes* then put them into the *Oven* which muſt be of a temperate heat. *Such as is uſually is after the houſehold bread is drawn.* and then leaving them as long as any *heat* remains, you ſhall take them forth *turne* them, to the end they may perfectly *dry*: after this you ſhall heat the *Oven* again, putting them in, and repeating this courſe till they are ſufficiently *dryed* to be kept, then let them *cool* in heaps a whole *day*, and afterwards binding them up in ſmall *bunches*, reſerve them in great * round *Boxes* exquiſitely ſhut.

* *They call them in France Buſhell. boxes, being of that ſhape and containing about half a Buſhell.*

Plums are to be dried like *Cherries* very ripe gathered, the beſt for this purpoſe are ſuch as are *fallen* off the Trees, for they are moſt *fleſhy*, and will be more agreable to eat then

Plum.

then thoſe which you ſhall gather, which retaine alwaies ſome verdure upon them.

The very beſt to drye are to be choſen, as the *Imperial*, *Date*, and St. *Catherine*, *Diaper*, *Perdrigon*, *Cytrons*, *Prunella*, *Mirabolan*, *Roche-Corbon*, *Damaſks* of all ſorts, and the St. *Julien* for ordinary ſpending.

If you deſire to counterfeit *Prunellas*, you muſt make choyce of the faireſt of your *Plums*, as the *Perdrigon*, the *Abricot plum*, * *Eggyolk*, *Brignolles* or others, which have a white skin, *peele* them without a *knife*, drawing them by the *skin* which will eaſily quit the *plum*, if it be throughly ripe, then *ſtone* them without breaking the fruit, as I ſhall hereafter inſtruct you when I ſpeak of *Abricots*. Boyle the skins well with a little water, and ſtrain it through a cloath, and in this *juice* (which be in the conſiſtance of a *Syrupe* infuſe your *plums* as often Prunellas.

* *Moyen d'oeuf, a Plum ſo called.*

often as you ſet them into the *Oven*, ſtarting them every time: If your *Liquor* be not thick enough, you ſhall adde to it of the juice of *White Corrinths*, very ripe, which will render your *Syrup* ſufficiently thick. You may alſo (if you pleaſe) adde ſome Sugar to them, they will be excellent, and require leſs drying.

The *Provençals* inſtead of ſetting them in the *Oven*, ſtick them upon *Thorn* branches, one upon each *Thorn*, and ſo leave them to drie in the *Sun*.

Peaches. *Peaches* are to be ordered after the ſame manner as *Plums*, excepting that they muſt be gathered from the *Tree*; for thoſe which *fall*, beſides that they are *over-ripe*, they will have ſuch *Bruiſes* as will hinder their *drying*, without great trouble, and will be very diſagreeable to the *taſte*: Before you *ſtone* them, you ſhall ſet them once into the *Oven* to mortifie them: afterwards you

ſhall

ſhall ſlit them neatly with a Knife, and take out the *Stone*; then *open* and *flat* them upon ſome Table, that when you ſet them in the *Oven*, they may *dry* as well *within* as *without*, by reaſon of their great *thickneſs*; & the laſt time you draw them out of the *Oven*, whilſt they are yet *hot*, cloſe them again, & flatten them, to reduce them to their natural ſhape.

Abricots are alſo to be gathered ripe from the *Tree*, you need not open them, to take out their *Stones*, but thruſt them out *dextrouſly*, neer the *Stalk*: neither in *drying* them need you open them like *Peaches*; but leave them *whole*, and only *flatting* them, that they may drie equally in every part, and be the more commodiouſly ranged in the *Boxes*. *Abricots.*

If you deſire to have them *excellent*, put a Pill of *Sugar* about the quantity of a *Pea*, in the place of the *Stone*; and fill an earthen *Milk-tray*, covering it with a lid of *Paſte*

cloſed thereto: then ſet it in the *Oven*, as ſoon as the *Bread* hath taken colour, and there let it remain till it be cold: after which you ſhal ſet it in the *Stove* upon *ſlate*, as they drie *Sweet-meats*; and when they are ſufficiently *dry* to *keep*, whilſt yet warm, ſtrow ſome finely ſearced *Sugar* upon them, and leave them two dayes before you ſet them up.

Pears

Pears are to be dried *pared* and *unpared*, in the ſame manner as I ſhewed you before: but being *pared* they are much more delicate, and the *Parings* are to be uſed, to *infuſe* in the *Liquor*, as I taught you in *Plums*. You muſt leave their *Stalks*, and the *crown* when you *pare* them, chooſing ſuch *Fruit* as is the faireſt, moſt delicate, and full of *Flavour*, as the *Orange*, *Summer Bon-Chreſtien*, *Muſcadel*, *Great Muſcat-Pear*, the *Rouſſet*, & a hundred others as rare.

You ſhall put of theſe likewiſe in *earthen Pans*, with their *Skins* upon

on the *Fruit*, before you cover them with *Paſte*, thus drie, and ſtrew them as you did your *Abricots*.

The *Pear* is not to be gathered over *ripe*, for that wil render it too flaſhy.

In *Grape-time*, you may infuſe the *parings* in new *White Wine* inſtead of water, or in *Cyder-time* in new *Perry* made without water.

Apples are commonly *dried* without *paring* them, and are to be ſlit in the midſt, taking out the *Core*: ſome of them you may boyl for *Liquor* to *ſoak* thoſe in which you intend to *dry*. Apples.

Grapes of all ſorts, *Muſcadine* and others, are to be dried in the *Oven*, upon the *Hurdle*, without farther trouble then onely to drie them in a temperate heat, and *turn* them frequently, that they *drie* equally. Thoſe of *Languedoc* paſſe them through a * *Lye* before they drie them in the *Sun*. Grapes.

* To preſerve them from worms

Amongſt *drie Fruits* I will alſo range *green Beans*, which being well Beanes.

dreſs'd with a little *Winter Savory* dried (the true ſeaſoning of *Beans*) may paſs for new.

To *drie* them, you ſhall take thoſe that are tender, which have yet their * *Skins* green, before they are *white*; take off this *Coat* (that is, peel them) then drie them in the *Sun* upon *papers*, often turning them daily, at *Evening* bring them *in*, and expoſe them again to the *Sun* every day, till you finde them very drie, which will ſoon be, if it be not cloſe weather: being *drie*, you may keep them covered in *Boxes*, carefully preſerving them from all moyſture.

* *In which the beaus are involved.*

Before you boil them, you muſt lay them in *ſoak* for the ſpace of half a day in warm water.

Peaſe. For *green Peaſe* chuſe the youngeſt, which *ſhailed* out of their *Cods*, drie as you did the *Beans*, and infuſe them likewiſe in warm water before you boil them, adding to the liquor,

liquor, a handful of the leaves of *new Peaſe*, if you have any *green*, tying them in a *Bunch*, leſt they mingle with your *Peaſe*.

Morilles and *Muſhrums* are to be *filed* on a Thred, and hung up in ſome hot place, as over an *Oven*, where they will eaſily drie; or if the place be commodious for it, before the *Fire*, or ſet into the *Oven* it ſelf temperately warm. Muſhrums.

SECT. III.

To pickle Fruits with Salt and Vinegre.

Cucumbers are the biggeſt *Garden* Fruit which we uſe to *pickle*, they are to be choſen very ſmall, (which they call *Cornets* or *Gerkins*, becauſe we chooſe thoſe which reſemble little crooked *horns*, and that do not improve) or elſe ſomewhat bigger, but very young, before their *ſeeds* be hard, which are Pickling cucumbers.

nothing ſo pleaſant to eat: Theſe are to be *pickled* pared, or whole; but it is beſt to *pare* them before you put them in *pickle* then afterwards; becauſe of the loſs of your *Salt* and *Vinegre* upon the *Skin*, which will become ſo hard, as ſcarcely to be eaten: But they are handſomer and whiter, being pared at that inſtant when you ſerve them to the *Table*, then ſuch as you *pare* before they be *pickled*: ſo that you may do which of them you pleaſe.

The other ſmall horned *Cucumbers* are to be *pickled* without *paring*, by reaſon of the *delicateneſs* of their *skin*.

Gathering You muſt *gather* very early in a fair morning, and let them lie all the reſt of the day in the *Sun* to mortifie them a little, that they may the better receive in the Salt.

Put the *pared*, the *unpared*, and the *Gerkins*, each of them in well *glazed* earthen *Pots* apart (for thoſe that are *unglazed*, crumble and moulder

moulder away, by reaſon of the *Salt* which does penetrate them, and ſo loſe their *Pickle*) ranging them handſomly, and crowding them as neer as you can to one another, without bruiſing: then you ſhall ſtrew a good quantity of *Salt* upon them, and the *Vinegre* afterwards, tilſ the uppermoſt of all are well covered; otherwiſe there will breed a *mouldineſſe* that will ſpoil all that remain bare. Thus ſet them up in a temperate place, and touch them not at leaſt in *ſix weeks*, that they may be perfectly *pickled*. Your *Store-houſe* will be the moſt convenient place to keep them in.

Purſlain.

Let the *Purſlain* which you would *pickle* be of that which you have *tranſplanted*, that it may be the fairer. The true ſeaſon to gather it is, when it begins to *flower*, if you would have that which is tender: for if you omit it till it be out of *flower*, that you may ſave the *Seed*,

(as it is commonly ſold) it will be too hard to eat. Let it alſo be *dried* and *mortified* in the Sun, two or three dayes, and then range it in *glazed Pots* with *Vinegre* and *Salt* as you did the *Cucumbers*.

Capers. Broom-buds. Sampiere. Tarragon. Artichoks.

Capers, *Broom-buds*, *Sampier*, *Tarragon* and the like, are to be pickled after the ſame manner as above.

Bottoms of *Artichocks* are to be *pickled* in *Salt*, but after another *Method* then the former; for they muſt firſt be above *half-boyl'd*, and when they are cold, and well drain'd of their water, which ſhould likewiſe be dried with a *cloth* to take out all their *humidity*, range them in *Pots*, and pour *Brine* upon them, as ſtrong as it can poſſibly be made; which is done by putting into it ſo much *Salt*, as till it will no longer *imbibe*, & that the Salt *precipitates* to the bottom *whole* and without melting. This we call *Marinated* water.

Upon this water (which will cover

ver your *Artichocks*) you muſt pour *Sweet Butter* melted, to the *eminence* of two fingers, that you may thereby exclude the *Air*; then the *Butter* being cold, ſet up the *Pot* with your *Cucumbers*, or in ſome other temperate place, covered and well ſecur'd from the *Cats* & the *mice*, which elſe will make bold to viſit your *Butter*.

But I preſume that before you put the *Artichoks* in the *Pot*, you did prepare them as you would have done to ſerve them to the *Table*, that is, taken off all the *leaves* and the *Choake* which is within.

The true ſeaſon for this is in *Autumn*, when (practiſing what I taught you before in the ſecond *Treatiſe* in the *Chapter* of *Artichokes*) your *Plants* produce thoſe which are young and tender, for they are theſe which you ſhould take to *pickle*, before they come to *open* and *flower*, but yet not till their *heads* are well formed and hard. Time.

When

When you would eat of them, you must extract their *saltnesse* by often shifting the *water*, and boyle them once again before you serve them to the Table.

Asparagus Peas.

Asparagus, *Peas* without *Cods*, *Morilles*, *Champignons*, or *Mushrums*, are also to be *pickled* in *salt*, (having first *parboyl'd* them, & prepared every sort in its kind) after the same manner that you did *Artichoks*.

Champignons.

You shall *monethly* be sure to *visite* your *Pots*, that in case you perceive any of them *Mouldy*, or to have lost their *pickle*, you may according repayr it.

Visit your pots.

I have some years since invented the *pickling* of *Cornelians*, and have frequently made them passe for *Olives* of *Veronna*, with divers *persons* who have been deceived, their *colour* so resembling them, and their *tast* so little different. To effect this, I cause the faireſt and biggest to be *gathered* when first then would begin

Cornelians.

begin to *bluſh*, & then letting them lye a while, I *Pot* or *Barrel* them *up*, filling them with *brine*, juſt as I do *Artichocks*, and to render them *odoriferous*, adding a little branch of green *Fenel*, & a few *Bay-leaves*: then cloſing the *veſſel* well, touch it not for a *moneth* after. If you finde them too *ſalt*, *dilute* & abate the *pickle* before you ſerve them to the Table.

SECT. IV.

To preſerve fruit with Wine in the Muſt, in Cider, or in Hony.

ALl ſorts of Fruits which may be *preſerved* in *Sugar*, may alſo be preſerved in *Muſt*, in *Cyder*, or in *Hony*. And there is no other difficulty in making choyce of fruits to ſcald and preſerve this way, then in chooſing ſuch as you would *preſerve* in *Sugar*. *To Preſerve fruit with Wine Cider. Hony.*

To deſcribe in this place the principall *rules* which muſt of neceſſity be obſerved in *preſerving* fruit in the *Muſt* or *new Wine*; You ſhall take *In Muſt.*

three *pails* full, *three pots*, or 3 parts of *muſt*, according to the quantity of *fruit* which you intend to *preſerve*: ſet it in a *Kettle* or *Skillet* on the *fire*, but with care, that if your *fire* be of *wood*, the *flame* being too great do not burn ſome ſide of the *veſſell*. Then let your *muſt* continue boyling till it be reduced to one third part, that it may be of fitting conſiſtence to *preſerve* your *fruit* in, ſufficiently, & keep it from *moulding* & *ſpoyling*.

The fruits being *pared* or *unpared*, according to their natures or your curioſity, thoſe which ought to be *ſcalded* being done, well drained, and dryed from their water, are to be put and *preſerved* in this *Muſt* carefully *ſcummed*, and made to *boyl* till you perceive that the *Syrupe* is of a ſufficient *conſiſtence*, which you ſhall know by dropping ſome of it on a *plate*, if it appear in ſtiff *Rubies* & run not about, the *plate* a little inclining.

You cannot take your *Muſt* too new, & therefore, as ſoon as you per-

ceive the *grapes* very *ripe*, tread them immediatly, and take of that *muſt* as much as will ſerve, *white* or *red*, according to the fruit you would *preſerve*. Some *fruits* as the *Quince*, the *Pear*, & the *Blew grape*, &c. require Muſt of *blew grapes*, others of *white*, as *Walnuts*, the Muſcat-*grape* & the like, whoſe *candor* and whiteneſſe you deſire to preſerve.

To heighten the *taſt* of thoſe *fruits* which you ought to *preſerve* in *red-Wine*, put in a little *Cinnamon* and *Cloves* tyed up in a button of *Lawn* that they may not be diſperſed amongſt the *preſerus*, loſt or conſum'd in the *Syrupe*, and to thoſe which require *white wine*, a bunch of green *Fenel* bound up likewiſe in a cloath.

Codiniack, or *Marmalad of Grapes* is made of the faireſt, & ripeſt *blew grapes*, gathered in the afternoon at the heat of the day, to the end that their moyſture may be intirely dryed *up*: Lay them in ſome *loft* of your houſe, where both the *ayr* & the *Sun*

Marmalad of Grapes or Raiſins.

have free *entercourſe*, *ſpreading* them upon *Tables* or *Hurdles*, that, for at the leaſt a *fortnight*, they may there *ſweat* & *ſhrink*: In caſe the weather prove *cloudy*, or that the ſeaſon prove *cold*, you may ſet them in your *Oven temperately warm*, after which *preſſe* them wel with your hands, cleanſing them from all their *ſeeds* and *ſtalks*, putting the *husks* and *juice* to boyl in the *kettle*, & diligently *ſcumming* and cleering it from the ſeeds: Reduce this *liquor* alſo to a *third part*, diminiſhing the fire, according as your *confection* thickens, and ſtirring it often about with your *ſpatule* or *ſpoon* to prevent its cleaving to the *veſſel*, and that it may boyl equally. Being thus prepar'd, you ſhall *percolat* it through a *Sieve* or courſe cloath, bruiſing the *husks* with your wooden *Ladle*, the better to *expreſs* out the ſubſtance, aud beſides, you ſhall *wring* it forth, or ſqueez it in a *preſs*: when this is done, ſet it again on the *fire*, & boyl it once more keeping it continually

Gaſobe an inſtrument made like an Oare.

ſtirring till you conceive it to be ſufficiently boiled, then taking it *off*, pour it into *Earthen-pans*, to prevent its contracting any ill *ſmack* from the *kettle*, and being half cold, put it into *Gally-pots*, to keep.

Potting.

You ſhall let your *pots* ſtand open five or ſix daies, and then cover them with *paper* ſo fitted as to lye upon the very *preſerve* within the *pot*, and when viſiting your *pots*, you finde that any of your *paper* is *mouldy*, take it away and apply another, this doe as long as you ſhall ſee cauſe, which will be untill ſuch time as all the ſuperfluous *humidity* be *evaporated*, for then the *mouldineſſe* will vaniſh unleſſe your *confection* was not ſufficiently *boyled*, in which caſe it muſt be *boyled* again, and then you may cover them for altogether.

To make *Muſtard a la mode de Dijon*, you ſhall only take of this *Codiniack* and put to it ſtore of *Seneve* or *Muſtard-ſeed* well bruiſed in a *mortar* with water, & *finely ſearced*, and

Muſtard de Dijon.

when it is *exquiſitely* mixed together, quench therein ſome *live coles*, to extract all the *bitterneſſe* from the *ſeed*, then either *barrel* or *pot* it up, well cloſed, and reſerved for uſe.

You may alſo preſerve all ſorts of *fruit* in *Perry* that has not been *diluted*, reducing it in *boyling* alſo to a *third part*, as we ſhewed you in the *Muſt*. *Laſtly.*

In Hony. To preſerve in *Hony*, you ſhall take that which is moſt thick, hard and moſt reſembling *Sugar*, *boyling* it in a preſerving Pan, *ſcumming* it *exactly*, & ſtirring it about to prevent its burning. You ſhall diſcover if it be enough *boyled*, by putting into it a *Hens egg*, if it ſink, it is not yet enough, if it *float*, it is of ſufficient conſiſtence to preſerve your Fruits: You know that *Hony* is very ſubject to burn, & therefore finiſh this preparation upon a *gentle fire*, frequently ſtirring the bottom of your *pan* with the *ſpatule* to prevent this accident.

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